Summer Pici PASTA with PESTO

***Ingredients*:**

**Pici**

* 50 g red vein sorrel, washed and trimmed of stems (plus a few leaves for garnish)
* 120g warrigal greens
* 70g spinach
* 360 g plain flour
* 1 tsp salt

**Carrot top pesto**

* 1 cup Carrot tops
* ½ cup sunflower seeds (roasted)
* ½ cup packed spinach
* 1/3 cup parmesan, grated
* 4tsp crushed garlic
* ½ cup extra virgin olive oil
* ¼ tsp black pepper

***Method*:**

* Begin by setting up a large pot of water and bring to the boil with a teaspoon of salt. Turn the oven on, fan forced 180oC.
* Make the pesto: roast the seeds for 10 mins or until golden. Prep the carrot tops (remove stems and wash then spin dry), place the carrot tops greens, baby spinach, chopped garlic, roasted sunflower seeds, parmesan, salt and pepper in a food processor. Pulse several times. Scrape the sides down with a rubber spatula.
* Set aside.
* Add all the Pici ingredients to a food processor and blend for a couple of minutes until it forms a vibrant green and smooth dough. You might need to stop it half way and scrape the sides down. If your dough is a little too dry or wet add a little teaspoon of water or flour and pulse again.
* Transfer your dough to a bench and pinch off a small amount (about a ½ tsp worth). With your hands, roll it into a long skinny shape that somewhat resembles a snake bean.
* When all the pasta has been rolled into bean shapes, drop you Pici into a pot of salted boiling water and cook from 30 seconds to a minute or until they float to the surface.
* Toss the pici into the pesto and mix well. Serve with a little scattered red vein sorrel