Broccoli & Tortellini Salad with

Arugula Pesto

(needs to be made on Wednesday to be as fresh as possible for Thursday)

INGREDIENTS

* 4 medium clove garlic
* 20 cups baby arugula
* 2 cups shredded Parmesan cheese
* 1 cup extra-virgin olive oil
* 1 cup pine nuts
* 8 teaspoons freshly grated lemon zest
* 1 teaspoon salt
* 2 kg fresh cheese tortellini
* 20 cups small broccoli florets

PREPARATION

1. Put a large pot of water on to boil.
2. With the motor running, drop garlic through the feed tube of a food processor; process until minced. Turn it off and add arugula, cheese, oil, 1 cup pine nuts, lemon zest and salt. Process, scraping down the sides as necessary, until the mixture is fairly smooth; leave the pesto in the blender while you cook the tortellini.
3. Cook tortellini in the boiling water until just tender, 6 to 8 minutes or according to package directions. Place broccoli in a colander and set it in the sink. Reserve 2 cups of the pasta-cooking liquid, then pour the tortellini and the rest of the cooking liquid over the broccoli in the colander. (Pouring the hot pasta and cooking liquid over the broccoli “flash-cooks” it, leaving it bright green and tender-crisp.)
4. Add the reserved 2 cups cooking liquid to the pesto in the blender; pulse to combine. Transfer the tortellini and broccoli to a large bowl. Toss with the pesto.