

ANGEL HAIR PASTA W/ ARUGULA & LEMON

Approx. 30 servings

INGREDIENTS:

4 cup cashews
5 cup water
5 Tbsp onion powder
5 tsp garlic powder
5 tsp salt
7 1/2 cups panko bread crumbs
2 1/2 cups extra virgin olive oil
Kosher salt
Herbamare seasoning
15 garlic cloves, silvered
1 1/4 teaspoon dried red pepper flakes
Grated zest & juice of 10 lemons
5 pound angel hair pasta
30 cups lightly packed baby or wild arugula

DIRECTIONS:

Place water, cashews, onion powder, garlic powder and salt in a blender and blend until smooth to make a white sauce.

In a skillet, combine the panko with 3/4 cup of the oil and toss to combine. Toast over medium heat, stirring, until the bread crumbs are golden brown, about 10 minutes. season with salt and herbamare, then transfer to a small bowl.

In the same skillet, heat the remaining 1 1/4 cups olive oil over medium heat. Add the garlic and red pepper flakes and cook for 10 to 12 minutes to infuse the oil and gently cook the garlic. Stir in the lemon zest and remove from the heat.

Bring a large pot of well-salted water to a boil. Add the pasta and cook for 3 to 4 minutes, or until al dente. Drain the pasta well, and transfer to a large bowl. Immediately add the arugula, the infused oil with the garlic, the bread crumbs and white sauce. Use tongs to gently toss everything together. Mound the pasta on a large platter, squeeze lemon juice on top and serve, topping with grated Parmesan if desired.