

Pesto Pasta With Poached Egg



Preparation time: 15 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Quick & Easy, Dinner Recipes, Lunch Recipes, Entertaining, Vegetarian

When every element comes together in just the right way, a simple pasta dish is elevated to decadence.

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This Pesto Pasta with Poached Egg is beautifully crafted by the one and only expert home cook, Camellia Ling Aebischer. It's an affordable, simple yet elegant dish brought to life by a rich, creamy, rocket-based pesto. A poached egg tops it off, its yolk bursting with brightness inside.



Ingredients

- 1 clove garlic
- 2 Tbsp pine nuts, toasted
- 200g rocket or basil
- 60g parmesan, finely sliced or grated
- 2 Tbsp olive oil
- ¼ lemon, juice only
- 400g spaghetti
- 4 eggs
- Grated parmesan and olive oil, to garnish (optional)

Method

1. In a mortar and pestle add garlic clove and a pinch of salt. Pound to a paste, then add pine nuts and pound until roughly crushed. Add the rocket a handful at a time, pounding and grinding to break down the leaves.
2. Finally, add the parmesan, followed by the olive oil and a squeeze of lemon juice. Taste and adjust salt as needed.
3. Alternatively, place those ingredients in a small food processor and pulse until you reach the desired texture (small chunks).
4. Place a large pot of well-salted water on to boil. Once boiling add the spaghetti and cook for 5-10 minutes, or until it's just before al dente. Remove the spaghetti using tongs and toss in olive oil or butter to stop it from sticking. Reserve ¼ cup of pasta water. Set both aside.
5. Crack your eggs into the remaining pot of pasta water and simmer for 1-2 minutes to poach. Remove with a slotted spoon and set on a plate while you plate the spaghetti.
6. Add the pesto to the spaghetti and toss well to coat. If it's too dry, add a little pasta water to loosen the sauce.
7. Divide the spaghetti across four serving bowls, then top each with a poached egg. Garnish with grated parmesan and a little olive oil.