



WINERY & VINEYARDS™

*Tagliatelle With Oven-Roasted Green Beans, Walnuts and Sonoma Dry Jack*  
*To Accompany Alma Rosa 2006 Pinot Blanc, La Encantada Vineyard, Sta. Rita Hills*  
*By Chris Burroughs, Tasting Room Manager*

1 c walnuts, chopped coarsely  
1 lb Tagliatelle (or linguine, hay-and-straw, fettuccine – your preference)  
1 lb haricots verts, or thin green beans, trimmed  
salt & pepper, to taste  
¼ c walnut oil (we love “La Nogalera” from local Santa Ynez Valley walnuts)  
2 tsp fresh lemon zest (or orange, if you prefer)  
1 c grated Sonoma dry jack cheese  
optional – pinch of crushed red pepper

Roast walnuts in 350° oven on a cookie sheet for approx. 8-10 minutes.

Remove and set aside. Increase oven temperature to 500°.

Cook pasta according to directions until just barely done, and then drain in colander.

While pasta is cooking, combine trimmed green beans with salt, pepper and olive oil to coat. Spread over same cookie sheet that had the walnuts and put in oven for 4-6 minutes until starting to brown.

Combine walnut oil, citrus zest and grated cheese in large serving bowl, mix in walnuts, pasta, and green beans. Check for seasoning, add salt and pepper as needed (I would also add a pinch of crushed red pepper) and serve, with extra cheese passed along side. Serves 4.