

F?st?kl? F?r?n Makarna

Turkish Pistachio Baked Pasta with tomato sauce and cheese. A fusion dish combining Italian pasta with Turkish flavors. Easy recipe with step-by-step guide.

10 min

HAZIRLIK

30 min

PI?IRME

40 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

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Malzemeler

- 4 tomato
- 7 onion
- 2 clove garlic
- 0.5 cup peanut
- 3 tbsp olive oil
- 0 salt
- 0.5 tsp granulated sugar
- 1 pack pasta
- 3.2 oz kashari cheese

Yap?l???

- Prepare the Pasta**

Bring a large pot of salted water to a boil. Cook 1 package of pasta according to package directions until just shy of al dente (pasta should still have a slight bite). Drain and set aside.
- Prepare the Oven and Ingredients**

Preheat your oven to 375°F (190°C). Finely chop 2 cloves of garlic. Roughly chop 1/2 cup of pistachios into coarse pieces.
- Toast the Pistachios**

Heat a large oven-safe skillet over medium heat. Add the chopped pistachios and toast, stirring frequently, until fragrant and lightly golden, about 2-3 minutes. Transfer to a plate and set aside.
- Build the Base**

Add 3 tablespoons of olive oil to the same skillet over medium heat. Add the chopped garlic and cook, stirring constantly, until fragrant but not browned, about 30 seconds.
- Create the Sauce**

Add the cooked pasta to the skillet with the garlic oil. Toss to coat evenly. Season with salt to taste and 1/2 teaspoon of sugar. Remove from heat.
- Add Toppings**

Sprinkle the toasted pistachios evenly over the pasta. Tear 3.2 oz of cheese into small pieces and distribute evenly across the top.

7 Bake

Transfer the skillet to the preheated oven and bake for 20-25 minutes, until the cheese is melted and golden brown on top.

8 Rest and Serve

Remove from oven and let rest for 5 minutes to allow the cheese to set slightly before serving.

?puçlar?

Toast the pistachios carefully—they can go from golden to burned quickly. Remove them from heat as soon as they become fragrant and lightly colored.

Don't overcook the pasta during the initial boiling, as it will continue cooking in the oven. Aim for just shy of al dente.

Grate fresh tomatoes by cutting them in half and using the large holes of a box grater, discarding the skin that remains in your palm.

Let the dish rest for 5-10 minutes after removing from the oven to allow the cheese to set slightly and make serving easier.

For extra flavor depth, add a bay leaf while sautéing the onions and garlic, removing it before adding the pasta.

If your cheese isn't browning enough, turn on the broiler for the last 2-3 minutes of cooking, watching carefully to prevent burning.

Use a deep baking dish to prevent the sauce from bubbling over in the oven.