

THAI-STYLE PESTO WITH BROWN RICE PASTA

(adapted from [Rachael Ray](#))

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1 pound brown rice spaghetti
1/2 cup fresh basil leaves
1 cup fresh baby arugula leaves
5 tablespoons toasted sesame seeds
2 tablespoons tamari
1 clove garlic, minced
1 lime, juiced
1 Fresno chile, seeded
1/4 cup extra-virgin olive oil

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Bring a large pot of water to a boil. Salt the water, add the pasta, and cook until al dente. Place the basil and arugula leaves, 3 tablespoons toasted sesame seeds, tamari, garlic, lime juice, and chile into a food processor. Pulse into a paste. Drizzle in the extra-virgin olive oil. Pour the pesto into a large bowl and reserve. If the pesto seems too thick, reserve a little bit of the pasta cooking water, and use it to thin the pesto right before incorporating into the cooked spaghetti.

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Drain the pasta, add to the pesto, and toss to combine. Garnish with the remaining 2 tablespoons toasted sesame seeds.