Pasta with Pistachios and Lemon

4 eggs

3 Tablespoons chopped pistachios

1 teaspoon lemon zest

3 cups chicken stock

3 cups water

3 Tablespoons olive oil

8 ounces spaghetti

3 Tablespoons fresh lemon juice

2 teaspoons Dijon mustard

1/2 teaspoon salt

1/2 teaspoon pepper

5 ounce package fresh spinach

Place steamer basket in saucepan over 2" of boiling water.

Add eggs to basket. Cover and cook 6-8 minutes depending on desired yolk.

Transfer eggs to an ice bath for 3 minutes.

Combine pistachios and lemon zest in a small bowl.

Bring stock and water to a boil. Turn off heat. Leave pan on burner.

Heat oil in skillet. Add pasta and toast 6-7 minutes.

Add 2 c. hot stock. Bring to a boil.

Cook until liquid is absorbed. (5-10 min)

Repeat with 2 c. additional stock.

Repeat with 1 1/2 c. stock.

Whisk together lemon juice, mustard, salt, pepper and 1/2 c. stock.

Add to pasta and toss to coat.

Add spinach and stir until wilted.

Peel eggs. Cut in half lengthwise.

Divide pasta mixture among 4 bowls.

Top with 2 egg halves.

Sprinkle with pistachio lemon mixture. ​