



Garden

PESTO PASTA

Ingredients

- 3 cups tightly packed fresh basil leaves
- 5 cloves garlic
- ½ cup toasted pine nuts, walnuts, or pecans
- ½ cup grated Parmesan cheese
- 2 tablespoons grated Pecorino Romano cheese
- ⅓ cup extra-virgin olive oil
- ¼ teaspoon salt
- ⅛ teaspoon ground black pepper
- ¾ pound spaghetti, cooked and drained
- Garnish: fresh basil leaves and shaved
- Parmesan cheese

Method

Begin by adding basil and garlic to a food processor. Pulse until minced, 2 to 3 times. Add nuts and cheeses, and pulse 2 to 3 times.

With the food processor running, add olive oil in a slow steady stream until mixture is smooth. Stir in salt and pepper. Taste and adjust seasonings if necessary. Refrigerate in an airtight container for up to one week. Serve with spaghetti, and garnish with basil and Parmesan, if desired.

Serves 6