



Sicilian Tomato Pesto

Total Time: 35 min

8 Servings



INGREDIENTS

1 lb busiate pasta or other curly shaped pasta
1 lb fresh summer tomatoes
3 cloves of garlic
1-1/2 tsp kosher salt
1/2 cup fresh basil leaves
1/2 cup fresh tomato leaves
4 mint leaves (optional)
1/2 cup extra virgin olive oil
Black pepper
1 cup grated Romano cheese
1/2 cup of sliced almonds

METHOD

Crush almonds with kosher salt into a smooth paste. On a board place garlic and sprinkle the kosher salt on top. Use the flat side of the knife to flatten, mash and scrape the garlic and salt mixture until it is a smooth paste.



Add almonds, cheese, basil, tomato leaves, mint, garlic paste, oil and tomatoes into a blender. Add ingredients in that specific order so that the almonds and cheese have a chance to grind before the wetter ingredients.

Bring a large pot of lightly salted water to a boil. Cook busiate pasta in the boiling water. Transfer pasta into a bowl with a strainer. Reserve 1/2 cup of the starchy cooking liquid.

Add 1/3 cup of pasta water into a bowl then transfer in the pesto, along with a large pinch of salt and toss to coat. Add another handful of cheese and toss.

Serve immediately.

Enjoy!!