

15-minute Pasta and Pesto Recipe

Easy

Serves: 3-4

Preparation Time: 15 minutes

Cooking Time: 12 minutes (for the pasta only)

Ingredients:

Penne Pasta or any other kind of pasta you desire

For Pesto

A pinch of Black Pepper freshly ground

½ clove Garlic (chopped)

½ Lemon (squeeze the juice)

½ cup Parmesan Cheese (grated)

Extra Virgin Olive Oil

1 cup Fresh Basil leaves picked and chopped

¼ cup Cashew Nuts (or pine nuts)

A pinch of Salt

Method

1. Using a food processor, pulse the basil leaves and salt.
2. Then add the garlic and cashew nuts or pine nuts.
3. Transfer in a bowl and add ¼ cup of parmesan cheese.
4. To bind the ingredients, pour extra virgin oil. Adjust it until you have an oozy consistency.
5. Add some salt and ground black pepper based on your taste.
6. Add the rest of the parmesan cheese and stir more oil.
7. Squeeze some lemon juice, just enough quantity to create a little sour kick. (this is optional)
8. Finally, mix the pesto sauce into a cooked pasta of your choice.

Recipe by : Luto ni Nanay (Mom's Cuisine) <http://www.lutoninanay.net/2016/11/15-minute-pasta-and-pesto-recipe.html>