

Basil Pesto

from [Love Every Bite](http://loveeverybite.blogspot.com/)

6 oz bunch of fresh basil - remove leaves, and discard stems

2 tsp minced garlic

1 tsp kosher salt

1/4 cup raw pine nuts (pignolias) or pumpkin seeds (pepitas) – toast in a skillet until fragrant and just beginning to brown

3/4 cup extra virgin olive oil

1/2 cup shredded Parmesan cheese

2 Tbsp shredded Romano cheese

12 oz dry pasta – prepare according to package directions

Combine the pesto ingredients in a food processor and blend into a smooth paste. Toss with the pasta and sprinkle with a little extra grated cheese and maybe some coarsely chopped, toasted nuts or seeds.

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