

Pesto Pasta

Ingredients:

2 cups Basil
1/3 cups macadamia nuts
3 cloves of minced garlic
1/2 cup of parmesan cheese
1/2 cup olive oil
1/4 tsp salt
1 lb pasta.

Directions:

1. Combine basil leaves, pine nuts or walnuts and garlic in a food processor and process until very finely minced.
2. With the machine running slowly dribble in the oil and process until the mixture is smooth.
3. Add the cheese and salt and process very briefly, just long enough to combine. Store in the refrigerator or freezer.
4. Meanwhile, fill a pot with water, add a few large pinches of salt and bring to a boil. Cook pasta according to directions or until al dente.
5. Once finished, strain from water, add a little drizzle of olive oil and mix in.
6. Scoop pesto in with the pasta and mix until combined.
7. Serve immediately with a garnish of extra parmesan cheese and/or basil

