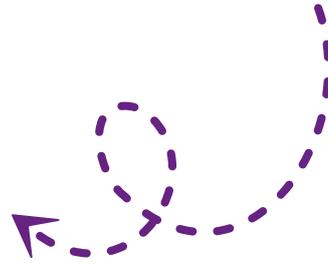


Basil Pesto Pasta



Classification:

Everyday

Serves:

15-20

Prep. Time:

10 min

Cooking Time:

15 min

Ingredients:

- 3 bunches of fresh basil (including the stalks)
- 120g baby spinach
- 4 peeled cloves of garlic
- 125g parmesan cheese
- 1 handful of walnuts (omit if there are any allergies)
- 1 ½ cups olive oil
- 3 x 500g bags wholemeal pasta
- Extra parmesan to sprinkle on top before serving

Method:

1. Put all ingredients in a blender (excluding pasta and olive oil). Slowly add 1 cup olive oil while blending, and add up to another ½ cup if needed until it is smooth and creamy.
2. Cook pasta until al dente (firm to the bite) and reserve ½ cup pasta water before draining the pasta.
3. Mix pesto through the pasta and reserved pasta water, serve with a sprinkle of parmesan.

Equipment:

- Kitchen scale
- Hand blender or food processor
- Pot
- Stove
- Spoon
- Colander

Tips and Variations:

- You can add chicken and roast pumpkin, broccoli or any vegetable you like or that is in season.
- This recipe can be made ahead of time and turned into a cold pasta salad by adding cherry tomatoes, capsicum, cucumber, baby spinach, carrot or any salad vegetable that is on hand.