

Genovese Pesto Pasta

Ingredients

- 200g pasta
- 2 cups fresh basil leaves
- 1/3 cup grated Parmesan
- 1/4 cup pine nuts
- 2 garlic cloves
- 1/2 cup extra virgin olive oil
- Salt & pepper to taste

Instructions

1. Cook the pasta in salted water until al dente.
2. Blend basil, garlic, pine nuts, Parmesan, and olive oil until smooth.
3. Toss the pesto with the cooked pasta.
4. Serve with extra Parmesan and enjoy.

Made with love 