



basil pesto

hands-on time: 10 minutes | total time: 10 minutes | serves 4

- 1 pound dried pasta
- 1 small clove garlic
- $\frac{1}{4}$ cup pine nuts
- 3 cups loosely packed fresh basil leaves, washed
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{2}{3}$ cup extra-virgin olive oil
- $\frac{1}{4}$ cup (about 1 ounce) grated Parmesan

Cook the pasta according to the package directions. Place the garlic, pine nuts, basil, salt, and pepper in the bowl of a food processor and pulse to combine. While the machine is running, drizzle in the oil through the feed tube, stopping occasionally to scrape down the sides. Transfer to a bowl and stir in the Parmesan. Spoon over the cooked pasta.

upgrade: zucchini and mint

Heat 1 tablespoon olive oil in a skillet over medium heat. Add 2 small zucchini (thinly sliced), $\frac{1}{2}$ teaspoon kosher salt, and $\frac{1}{8}$ teaspoon black pepper. Cook, stirring occasionally, until tender, 4 to 5 minutes. Stir in $\frac{1}{4}$ cup torn fresh mint leaves. Spoon over the pasta with basil pesto.

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