

Pasta Pesto

Serves four



Ingredients

- 1 pound linguine or spaghetti
- ½ cup pine nuts
- ½ cup cashews
- 2 bunches of fresh basil (plus more for topping) *about 2 cups, packed
- ½ cup good-quality olive oil
- 3 tablespoons lemon juice
- 2 cloves of garlic
- Kosher salt and freshly ground pepper to taste
- ½ cup freshly grated parmesan cheese

Step 1: Bring 4 quarts water to a boil in a large pot. Add linguine or spaghetti and cook according to package directions. Drain when cooked but reserve 1 cup of the cooking liquid for the pesto sauce.

Step 2: Add the pine nuts and cashews into a blender or food processor. Blend until finely ground. Add in the basil leaves, olive oil, lemon juice, garlic, salt and pepper. If using a food processor, pulse until you obtain a chunky pesto. If using a blender, blend until combined. The texture will be creamier in a blender. Add about ½ cup of the reserved pasta water to get a consistency like a sauce.

Step 3: Mix the pasta with the pesto sauce. Top with parmesan cheese and fresh torn basil leaves. Serve warm.