

Basil & Pistachio Pesto



Ingredients

4 cups fresh basil leaves

1/2 cup roasted pistachios, shelled

1/4 cup shredded Parmesan cheese

1/4 cup grated Parmesan cheese

3 cloves garlic, peeled with ends removed

1/2 cup extra virgin olive oil

1 Tbsp. fresh lemon juice

Freshly ground black pepper

Salt to taste

8 oz. uncooked spaghetti

Directions

Place basil leaves, pistachios, both forms of Parmesan cheese and garlic in a food processor and pulse to a rough chop. Slowly pour in olive oil and blend into a smooth paste. Transfer to a bowl and stir in lemon juice. Add freshly ground black pepper and salt to taste. Cover and set aside.

Cook spaghetti as directed. Drain well, and then add desired amount of pesto to coat noodles.

Top with grated Parmesan cheese and garnish with basil if desired.