

# Basil and Parsley Pesto Pasta

**Season:** Summer

**Difficulty:** Easy

**Fresh from the garden:** Basil, parsley, garlic

**Equipment:**

Large pot

Colander

Salad spinner

Grater

Garlic crusher

Food processor

Large serving bowl

**Ingredients:**

500 grams pasta

1 cup of basil leaves

½ cup of parsley leaves

1/3 cup parmesan cheese

2 cloves of garlic

½ cup olive oil

1 Tablespoon lemon juice

**What to do:**

Place a large pot of water on the stove on high heat.

Once the water is boiling add 500 grams of pasta.

Stir occasionally.

Cook the pasta until just tender.

Adult – Drain the cooked pasta in a colander in the sink.

To make the pesto:

Wash the basil and parsley leaves in the salad spinner.

Dry the leaves gently in a clean tea towel.

Finely grate the parmesan cheese.

Peel and crush garlic in a garlic crusher or mortar and pestle.

Place basil, parsley, cheese, garlic, olive oil and lemon juice in a blender or food processor.

Process until finely chopped – like a rough paste.

Serve tossed through cooked pasta.

**Notes:** Pine nuts can also be added at the processing stage.

