

# Pasta al Pesto

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## Ingredients:

- 3 cups tightly packed fresh basil leaves (remove stems)
- 1/2 cup olive oil
- 2 tablespoons of butter
- 2 teaspoons of pignoli nuts (pine nuts)
- 2-3 cloves of garlic chopped fine
- 1/4 -1/2 cup freshly grated parmigiano-reggiano cheese
- 1 tablespoon freshly grated pecorino-romano cheese
- 1/4 cup pasta water
- Fresh ground black pepper (to taste)

## Instructions:

Add all ingredients except the pasta water, into a food processor, blender, Nutrabullet etc).

Blend/pulse until ingredients are ground into smooth paste

Cook pasta as directed in boiling water with a teaspoon of salt.

Reserve some pasta water.

Once pasta is cooked, drain pasta and reserve 1 cup pasta water.

To blender, add ¼ cup reserved pasta water and pulse 20 more seconds. (Add a little more if it's too thick)

In a large bowl, mix sauce and pasta together.

Sprinkle with more pecorino and enjoy!