



Pesto Pasta with *Gold Crown Farms Macadamia Nut Oil*

Simple ingredients. Exceptional flavor.

— SERVES 4–6 —

INGREDIENTS

- 1 lb spaghetti
- 2 cups fresh basil leaves
- 1/3 cup pine nuts
- 2 cloves garlic
- 1/2 cup grated Parmesan cheese
- 1/2 cup Gold Crown Farms Macadamia Nut Oil
- Salt and freshly ground pepper



INSTRUCTIONS

1. COOK THE PASTA

Prepare pasta according to package directions. Reserve 1/2 cup pasta water before draining.

2. MAKE THE PESTO

Combine basil, pine nuts, garlic in a food processor. Slowly drizzle in Gold Crown Farms Macadamia Nut Oil until smooth.

3. TOSS AND SERVE

Mix pesto with warm pasta, adding reserved pasta water if needed. Serve immediately with additional Parmesan cheese.



CHEF'S TIP

Gold Crown Farms Macadamia Nut Oil adds a delicate, buttery finish to homemade pesto.



GLUTEN-FREE OPTION

This recipe can be easily made gluten free by substituting your favorite gluten-free pasta.



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SIMPLE RECIPES AND EXCEPTIONAL INGREDIENTS.

