

Penne with Pesto

Makes 4 Servings



2 cups fresh basil
2 garlic cloves
1/2 cup Parmesan cheese
1/4 cup pine nuts

1/2 cup olive oil
salt and pepper to taste
8 ounces penne noodles

To a food processor add basil, garlic cloves, Parmesan cheese, pine nuts, olive oil, salt, and pepper. Blend until smooth.

Cook the penne noodles according to the package directions until al dente. Drain the penne noodles reserving 1 cup of the cooking water.

Toss the penne noodles with the pesto until completely coated. Add cooking water as needed to reach desired consistency.

Serve