

# Andria Mileti's Basil Pesto with Penne

---



## INGREDIENTS

Serves 4

- 1 lb Penne Pasta
- 1 c Basil Leaves
- 1c Extra Virgin Olive Oil
- 1/3 c Pine Nuts or Shelled Sunflower Seeds
- 3 Garlic Cloves
- 2 Tbs. Grated Pecorino Romano Cheese
- ¼ tsp. Sea Salt
- ½ lemon, *squeezed*

## ANDRIA'S PRO TIP

Remaining Pesto can be frozen in an ice cube tray or freezer bag, and can be used within a year of freezing.

## DIRECTIONS

- Blend basil, pine nuts, garlic, cheese, salt, and olive oil in a food processor until pureed.
- Add the juice from half a lemon. Blend and refrigerate.
- Bring a large pot of salted water to boil. Add pasta and cook until al dente.
- Drain the pasta and put it in a large bowl. Add half the pesto and mix until coated.
- Top the pasta with grated Pecorino Romano, if desired. Enjoy!

## FLAVOR VARIATIONS

**Mexican:** Substitute half the basil for cilantro

**Greek:** Substitute half the basil for mint

**Mediterranean:** Substitute half the basil for parsley

## ADDITIONAL USES

As a spread on sandwiches

With a Caprese Salad

As part of a Charcuterie Board