Pasta and Basil Pesto

**Difficulty:** Easy

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

**Recipe source:** SAKGF

**Equipment:**
- Metric measuring scales, cups and spoons
- Garlic crusher
- Large pot
- Salad spinner
- Food processor

**Ingredients:**
- 500 grams pasta
- 1/3 cup parmesan cheese, grated
- 2 handfuls of basil leaves
- 2 garlic cloves, crushed
- 1/2 cup olive oil
- Salt

**What to do:**

Place a large pot of water on the stove on a 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:

Gently pull basil leaves from the stems. Rinse the leaves and dry in the salad spinner.

In the bowl of a food processor add the basil leaves, crushed garlic, parmesan cheese, and a good pinch of sea salt.

Process the mix until you have a rough paste. With the motor running, slowly add the oil. You should have a paste that is the same consistency as mayonnaise.

Place the cooked pasta in a serving bowl.
Toss through the basil pesto.
Garnish with extra parmesan cheese. Serve!