

Pesto

10 minutes to prepare (yields 6 servings)

3 cups (packed) fresh basil leaves

3 to 4 garlic cloves

1/3 cup olive oil

1/3 cup Parmesan

optional: 1/3 cup pine nuts or walnuts, lightly toasted and pepper and salt to taste.

Mince basil well in a food processor or blender.

Add nuts (optional) and continue to blend until nuts are ground.

Drizzle in olive oil as the machine is still running until you have a smooth paste. Transfer to a bowl, stir in Parmesan and optional salt and pepper.

Serve room temperature in a warmed bowl with your choice of cooked pasta.

Source: From the Moosewood cookbook