

From the garden Pesto



INGREDIENTS FROM THE GARDEN

- 1 packed cup of fresh parsley leaves, small stems are ok, but remove larger ones
- 2 packed cups fresh chives, rough chopped

INGREDIENTS FROM THE PANTRY

- 1 clove peeled garlic
- juice of 1 lemon, 2-3 Tbsp
- a handful of walnuts, toast them in a 350F oven for 10 minutes for more flavor
- 1 Tbsp grated Parmesan cheese
- 1/2 cup olive oil, more if needed
- 1/2 tsp salt
- pasta (for pesto spaghetti)



DIRECTIONS

- Put the pesto ingredients in a food processor and pulse until broken down.
- Scrape down the sides of the container, then process until smooth. Scrape down the sides of the container again as necessary.
- Process in the olive oil until the pesto loosens into a sauce consistency. Taste and adjust any of the ingredients to your liking.
- Meanwhile cook the pasta in plenty of salted water just until al dente. Toss with a generous amount of pesto, and serve immediately.

