



Basil Pesto Penne

Pair this fresh, aromatic pasta with Peter Vella Merlot.

Ingredients

3 cups Loosely packed basil leaves

1/3 cup Shredded parmesan cheese

1/2 cup Extra virgin olive oil

2 Tbsp. Fresh lemon juice

3 Tbsp. Pine nuts

1/4 tsp. Minced garlic

Salt and pepper to taste

6 cups Cooked penne pasta, kept warm

(serves 4)



Directions

- Place all ingredients in a food processor.
- Pulse, pausing every once in awhile to scrape mixture down the sides of the processor, until mixture becomes a coarse paste.
- Using a spatula, transfer mixture to a bowl.
- Add salt and pepper to taste.
- Place penne in a large bowl. Add desired amount of pesto and toss until well mixed.

Peter Vella

