

WILD VINES®

FRUTÉZIA®

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Poolside Pasta with Pesto

Pairs well with Wild Vines® Strawberry White Zinfandel

Serves 4

- 2C Basil leaves
- 3 Garlic cloves, peeled
- 1/2 C Pecorino, grated
- 1/4 C Olive oil
- 2T Pine nuts, toasted
- 1 lb. Linguine, cooked and drained

In a food processor, combine the basil, garlic, and a pinch of salt until they're chopped comfortably. Add the 1/4 cup of oil and continue to whirl in the food processor until the pesto becomes creamy. Feel free to add water, if necessary--let your own instinct be the best judge of the proper consistency. Toss the pesto with the linguine and grated cheese. Sprinkle toasted pine nuts on top and serve.