

Concrete Pesto Pasta

A hearty and satisfying dish that combines the robust flavors of homemade pesto with perfectly cooked pasta, giving you a taste that's as solid as concrete. This dish is perfect for a quick lunch or dinner, providing both comfort and nutrition.


20 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 100g pasta of choice (spaghetti or penne)
- 1/2 cup fresh basil leaves
- 1 clove garlic
- 2 tablespoons pine nuts
- 3 tablespoons grated Parmesan cheese
- 3 tablespoons olive oil
- Salt and pepper to taste
- Cherry tomatoes (for garnish)

Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a food processor, combine basil leaves, garlic, pine nuts, and Parmesan cheese. Pulse until finely chopped.
- 3 With the processor running, slowly drizzle in the olive oil until the mixture is smooth and creamy. Season with salt and pepper to taste.
- 4 In a mixing bowl, combine the cooked pasta with the pesto, tossing until evenly coated.
- 5 Serve in a bowl, garnished with halved cherry tomatoes and additional Parmesan if desired.