

Nutty Pesto Pasta

A flavorful and nutty twist on classic pesto pasta, loaded with crunchy nuts for extra texture and taste.



Main Dish

25 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 1 cup pasta of your choice
- 2 tbsp pine nuts
- 2 tbsp walnuts
- 1 clove garlic
- 2 cups fresh basil leaves
- 1/4 cup grated Parmesan cheese
- 1/4 cup olive oil
- Salt and pepper to taste

Steps

- 1 Cook pasta according to package instructions.
- 2 In a food processor, combine pine nuts, walnuts, garlic, basil, Parmesan cheese, and olive oil. Blend until smooth.
- 3 Season with salt and pepper.
- 4 Toss cooked pasta with the nutty pesto until well coated.
- 5 Serve hot and enjoy!