



## **MINICOL PESTO PASTA**



Fresh and quick are the key words here. This delicious pasta recipe is perfect for a mid week supper.

### **Ingredients:**

8 oz of linguine pasta  
2 cups of fresh basil  
1/2 cup of olive oil  
3 tablespoons of pine nuts or walnuts  
3 garlic cloves, finely minced  
65g of miniCol, shaven  
Salt and Pepper to taste

### **Preparation:**

1. Drop the pasta into a large pan of lightly salted boiling water, cook until al dente, stirring occasionally for 8 to 10 minutes.
2. Meanwhile place the basil leaves in small batches into a food processor and whip until well chopped.
3. Add about 1/3 of the nuts and all the garlic and blend again.
4. Once all the ingredients have been blended together, slowly start to add about 1/3 of the olive oil, to make a thick paste.
5. Repeat the same stages again until all the ingredients are used, and mix all the batches together well.
6. Once cooked, drain the pasta and place in a large serving bowl. Add the pesto and toss gently to combine. Season with salt and pepper and finish with shavings of miniCol. Serve immediately.

**Serves: 4**