



Angel Hair Pasta with Pesto and Chilli Tomatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 cup fresh basil leaves -1/4 cup extra virgin olive oil -1/8 cup grated parmesan cheese
-2 tbs pinenuts -2 small or 1 large clove garlic -1 punnet cherry or grape tomatoes -1
red chilli -Angel hair pasta salt and pepper to taste

Instructions

I recently had dinner at a friend's house, and was served pesto made by an Italian relative of theirs -I never knew pesto could taste so amazing!! This was an attempt to replicate that meal, and I didn't do a bad job! Place basil, olive oil, parmesan, pinenuts and garlic in a blender and blend. Taste, and add salt and pepper if necessary. You may also need to push some of the ingredients from the sides of the blender down to the bottom, and then blend again. Boil water with a little salt in a saucepan, and add pasta. While the water is boiling, chop all of the tomatoes in half, and dice the chilli. Add to a small saucepan with a little olive oil, and cook until the tomatoes begin to look a little soft. Cook the pasta, then drain and return to the saucepan. Add the pesto mixture from the blender. (Any leftover can be frozen) Mix through thoroughly. To serve, top each bowl of pasta with some of the chilli tomato mixture, some grated parmesan and cracked pepper.