



Linguine with Winter Pesto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 1/2 c. lightly packed Italian Parsley - 3/4 c. olive oil - 1/2 c. toasted pine nuts - 2 tsp. fresh thyme leaves - 1 tsp. minced fresh rosemary - 1 medium garlic clove - 1/3 c. freshly grated Parmesan cheese - 12 oz. linguine pasta - 1/3 c. chopped toasted pine nuts

Instructions

Makes 2 generous servings. 1. Combine first six ingredients in processor and blend to coarse puree. Blend in cheese using on/off turns. Season to taste with salt and pepper. 2. Cook linguine in large pot of boiling, salted water until just tender but still firm to bite. Drain well. Return to same pot. 3. Add pesto sauce and toss to coat pasta evenly. Transfer to large platter. 4. Garnish with chopped pine nuts.