



Pesto Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

For 1 Person

100g Spaghettini
1 tbsp Basil Pesto
1 tbsp Toscana Parmesan Cheese, grated
1 Clove Garlic, crushed
1 tbsp Extra Virgin Olive Oil
1 tbsp Pine Nuts
Salt and Pepper

Instructions

This simple dish is great for lazy afternoon.

Key to success to this dish is the quality of the ingredients as simplicity of the dish does not allow for cheating. That's it.

Although ingredient list states 1 clove of garlic, I secretly put 2 or 3 cloves to get the *kick*. As stinky breath remedy, lemon water may be served (1 lemon, juiced, topped with water).

Bring 2 litre of water to boil and throw pasta in.

While pasta is cooking, roast pine nuts in a pan till graciously aromatic and golden brown.

In a large bowl, bring together the pesto, cheese, garlic, olive oil, and salt and pepper and stir, and let it sit for a while.

Once the pasta is al dente, drain and tumble it into a bowl and toss. Make sure to add some pasta water to bring the flavour together and to avoid dryness. Tradigy in any pasta story.

Sprinkle pine nuts and add more pesto, cheese or olive oil if you fancy.