Basil and Parsley Pesto Pasta

Season: Summer

Difficulty: Easy

Fresh from the garden: Basil, parsley, garlic

### Equipment:
- Large pot
- Colander
- Salad spinner
- Grater
- Garlic crusher
- Food processor
- Large serving bowl

### Ingredients:
- 500 grams pasta
- 1 cup of basil leaves
- ½ cup of parsley leaves
- 1/3 cup parmesan cheese
- 2 cloves of garlic
- ½ cup olive oil
- 1 Tablespoon lemon juice

### What to do:
Place a large pot of water on the stove on high heat.
Once the water is boiling add 500 grams of pasta.
Stir occasionally.
Cook the pasta until just tender.
Adult – Drain the cooked pasta in a colander in the sink.

To make the pesto:

Wash the basil and parsley leaves in the salad spinner.
Dry the leaves gently in a clean tea towel.
Finely grate the parmesan cheese.
Peel and crush garlic in a garlic crusher or mortar and pestle.
Place basil, parsley, cheese, garlic, olive oil and lemon juice in a blender or food processor.
Process until finely chopped – like a rough paste.
Serve tossed through cooked pasta.

### Notes:
Pine nuts can also be added at the processing stage.