

## Perfect Pesto Pasta

 Vegetarian, gluten-free, can be made vegan

You can freeze the pesto for months after making it, which allows you to enjoy this taste of summer even during the coldest time of the year!

### Ingredients:

- 1 lb. package of your favorite pasta
- 2 cloves garlic (or garlic scapes)
- 3 tablespoons walnuts (or sunflower seeds)
- 2 cups loosely packed basil leaves
- ½ cup parmesan cheese, grated
- ½ cup olive oil
- salt to taste

1. Cook pasta according to package.
2. Add walnuts and garlic to a food processor and grind.
3. Add basil, cheese, oil, and salt and continue processing.
4. When the pasta is done, drain and add desired amount of pesto.

- Use nutritional yeast (available at the Chequamegon Food Co-op) as a dairy-free parmesan cheese substitute
- Substitute 1 cup of spinach, carrot greens, scallion tops, cilantro, or other greens for 1 cup of basil for varied flavor

