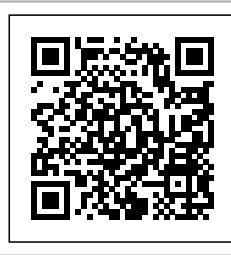


# Pasta with Pesto Trepanese



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 15 minutes**

**Cook Time: 10 minutes**

## Ingredients

- 1/2 lb of Ripe Plum or Cherry Tomatoes
- 2 cups Fresh Basil Leaves
- 1/4 cup of Extra Virgin Olive Oil
- 1/4 cup of Almonds
- 2 cloves of Garlic
- Salt and Pepper
- 1/4 cup of Extra Virgin Olive Oil
- 1/4 cup of Freshly Grated Parmigiano
- 12 oz of Linguini or any pasta of your choice

1) Fill a large pot with water, add a generous pinch of salt, bring to a boil, add the pasta and cook according to package instructions. Drain it well.

2) In a food processor, add the tomatoes, almonds, garlic, basil, salt and pepper, pulse to blend it a bit. Add the olive oil and continue to pulse until you reach your desired consistency.

3) Add the pesto to a bowl, stir in the parmigiano and set aside while you drain the pasta.

4) Toss the pesto with the cooked pasta and serve!

