

CHRISTIANNE'S PESTO RECIPE:

Ingredients:

2 cups fresh basil leaves, packed

1 clove garlic

1/2 cup extra virgin olive oil

1/4 cup pine nuts

1 teaspoon fresh lemon juice

1/4 teaspoon sea salt (or to taste)

1/4 teaspoon freshly cracked black pepper

2 tablespoons sun-dried tomatoes, drained

1/4 cup grated parmesan cheese

4 servings pasta (gluten-free, if preferred)

Sea salt to taste

Freshly cracked black pepper to taste

Preparation:

Pulse basil leaves, garlic, olive oil and pine nuts in a food processor or blender until chopped. Add lemon juice, salt and pepper. Blend until smooth. Add 1 tablespoon sun-dried tomatoes, and pulse until chopped. Place pesto mixture in a glass or other non-reactive bowl and stir in cheese. Set aside.

Cook pasta according to directions and drain well. While pasta is still hot, toss pesto mixture and remaining sun-dried tomatoes on top.

Season with salt and pepper to taste.