



Presto Pesto

Pesto is usually made with parmesan cheese. You can substitute a vegan parmesan cheese if you like, but we think that pesto is delicious without it. Serve with a green salad and your favorite wine.

1 cup pine nuts (also called piñon nuts)
1 cup olive oil
2 garlic cloves, minced or pressed
2 cups fresh basil leaves
¼ cup vegan parmesan, optional
Salt and pepper to taste

Your favorite pasta

1. Start heating the pasta water while you assemble the pesto ingredients. When the water begins to boil, add the pasta and start preparing the pesto.
2. In a food processor, combine all ingredients and process until smooth.
3. Drain pasta and toss with pesto.