



KALE & BASIL PESTO WITH PASTA



GF, RSF, VEG



20 mins



12



Ingredients

- 1 medium sized bunch curly kale, stalks removed and roughly chopped
- 1 large bunch fresh basil
- ¼ cup toasted pine nuts
- 1 cup roasted almonds
- 2 cloves garlic
- 70g parmesan, roughly chopped
- ⅓ cup extra virgin olive oil
- Zest and juice of 1 large or 2 small lemons
- Sea salt
- 500g of your favourite pasta (I've used capunti pasta)



Method

1. Add half the kale, and the rest of the ingredients into a food processor and blend until smooth.
2. Add in the second half of the kale and blend again until just blended through (I like to have a few small chunks of kale in mix for texture).
3. Stir a few tablespoons of pesto through your favourite pasta (I've used capunti pasta) or spread on toast with fresh tomato.
4. Place the left over pesto into an airtight jar or container and store in the fridge for up to 1 - 2 weeks.

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