



PISTACHIO-NUT PESTO FETTUCCHINE

EQUIPMENT NEEDED

- **Large pot**
- **Blender/food processor**
- **Colander/strainer**
- **Tongs**
- **Rubber spatula**

PREP INSTRUCTIONS

- **Portion ingredients (use bowls, etc.)**
- **Boil water for pasta**

oz=ounce

c= cup

T=Tablespoon

t=teaspoon

8 oz box of fettuccine

2 oz container of fresh basil leaves

½ c pistachio nuts, lightly or non-salted

½ c grated Parmesan cheese

4 garlic cloves

½ c olive oil (more if needed)

1 lemon (need 2 T fresh juice)

1 t kosher salt

½ 1 t ground black pepper

Cook pasta according to package directions. While cooking, place basil and remaining ingredients EXCEPT THE OIL in a blender/food processor; process until smooth, gradually adding the oil. Adjust seasonings to taste. Combine basil mixture and pasta in a large bowl, tossing to coat.