PISTACHIO-NUT PESTO FETTUCCINE

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.