



Merrifield

GARDEN CENTER

Herbed Pesto with Almonds

By Chef Lilienne Conklin

Any of the tender herbs will do well for this. I like a combination of basil, mint, fennel fronds, marjoram and thyme but use whatever combination you prefer. Makes enough for about 2 pounds of pasta. Freezes really well for about two months.

Ingredients

2 cloves peeled garlic

3 cups lightly packed herbs, washed and dried very well.

½ teaspoon salt

Freshly ground pepper

1 ½ cups toasted and chopped almonds, divided

1 cup extra virgin olive oil

½ cup grated Parmigiano Reggiano Cheese

Plus extra for tossing the pasta with drizzle of extra virgin olive oil

Directions

Process the garlic in food processor. Add the herbs, salt and pepper, and scrape down the sides of the bowl. Add ½ the almonds and the cheese and blend well. With the processor running, add the oil



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Directions (continued)

through the feed tube and blend for about a minute or so.

Cook the pasta of choice in salted water until it's al dente

Warm some butter in the bottom of a large skillet and add the pasta with some of the cooking water, then toss with 1/2 of the pesto mixture and mix well.

Place the pasta in a bowl and top with more Parmigiano and reserved almonds and drizzle with a bit of olive oil.