

PESTO www.DoreensKitchen.com

Preparation: a few min , Cook Time: a few min

Yield: about 1/2 Cup

A Basil sauce



- 1 small bunch of fresh basil leaves**
- 3 to 4 garlic cloves, peeled**
- 1 generous splash of olive or pomace oil**
- 1 handful of grated Romano cheese**
- 1 handful of pine nuts**
- 1 salt and pepper, to taste**
- 6 to 8 ounces cooked pasta**
- 1 splash of olive or pomace oil, and/or notch of butter**

In a food processor put the Basil Leaves (discard stems), Garlic, splash of Olive or Pomace Oil, Romano and Pine Nuts and pulse till all mixed up.

In a saute pan, put Olive of Pomace Oil and/or notch of Butter, a large spoonful of Pesto, and a few more Pine Nuts and begin to saute. It will cook fast.

Top on Pasta and mix in, top with more Romano Cheese and serve.