

# Don's Pistachio Garlic Pesto Pasta

## Ingredients

- 3 tablespoons fresh Italian Parsley, chopped
- 2 Cloves of Garlic
- 1 cup shelled pistachio nuts
- ½ Cup fresh grated Parmesan cheese
- ¼ Cup Olive Oil
- 1 tablespoon fresh Lemon Juice
- ½ teaspoon Kosher salt
- ¼ teaspoon ground Black Pepper
- 12 ounces Rotelle pasta, cooked al dente
- 4 tablespoons of butter cut into easily melted pieces.

**Notes:** Serves 2-4 people, but can be easily multiplied for larger gatherings.

## Directions

1. Set a pot to boil and once you have achieved a roiling boil, add pasta and cook to al dente firmness.
2. On the side, in a food processor or blender, blend parsley, garlic and pistachio nuts into a paste.
3. Add cheese, olive oil, lemon juice, salt and pepper gradually and blend for a pesto like consistency.
4. Once pasta has reached al dente firmness, drain and replace in pot with butter. Add butter pieces and stir to coat all pasta.
5. Lightly toss with pistachio pesto into pasta and stir to uniformly coat pasta.
6. Serve immediately. Any leftovers can be refrigerated or frozen for future meals. Reheating can be done in the microwave with a damp paper towel cover.