

MORTON & BASSETT SPICES®

Lemon Pepper Pesto Pasta



- 1 Small container of assorted cherry tomatoes
- 1 Teaspoon Morton & Bassett Lemon Pepper
- 1 Package pasta of choice
- 1 1/3 cup olive oil
- 4 cups fresh basil
- 5 tablespoons freshly grated Parmesan Cheese
- 1/4 cup pine nuts
- 1 1/2 teaspoons of Morton & Bassett Chopped Garlic
- 1/4 teaspoon salt

Gather and prepare all ingredients for the food processor. First add in the basil and salt. Slowly pour in half of the olive oil while pulsing until you have a smooth consistency. Next, add the garlic, parmesan, pine nuts, and the remaining olive oil. Pulse until smooth.

Boil water according to pasta package instructions – salt the water.

Prepare the cherry tomatoes by slicing them in halves and set aside.

Drain pasta water. Transfer pasta to a large bowl and pour pesto over hot or cold noodles. Add in the sliced tomatoes and freshly grated parmesan over the top. Add the lemon pepper to taste and toss the pasta to evenly combine all ingredients.



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