



The Edible Garden

Recipe featured at *Cooking for Kids* demonstration, July 13

Pasta Salad with Basil Pesto (without nuts)

By: Colombe Jacobsen, Growing Chefs

Makes about 4-6 servings

Ingredients

1 pound white or whole-wheat pasta (spirals recommended)
2 cups fresh basil leaves, washed
3 garlic cloves
½ cup olive oil
1/3 cup Parmesan cheese, finely grated
¼ teaspoon salt
Pinch of black pepper
Reserved pasta cooking water as needed

Instructions

- With the help of an adult, bring a large pot of water to boil. Once boiling, cook the pasta according to the package directions. Drain and reserve about ½ cup cooking water.
- Make the Pesto. Wash the basil leaves in a big bowl of cold water. Let the dirt fall to the bottom and then remove the leaves and dry them well.
- In the bowl of a food processor, combine basil leaves with garlic and puree until smooth.
- Add the olive oil and combine. Then add the Parmesan cheese, salt and a sprinkling of pepper. Process until completely mixed.
- Put the pasta in a big bowl and toss with the pesto. Add reserved pasta cooking water if the pasta is a little dry.
- Serve warm or room temperature and garnish with some grated Parmesan cheese. You can also try adding your favorite seasonal vegetables!

For tips and more ideas, go to Colombe's website: <http://www.colombedujour.com>