

Sweet Basil Pesto with pasta and tomatoes

1- 1# box of cooked Cellentani Pasta (Barilla)

2 - cups fresh basil leaves, washed and patted dry

4 - good sized garlic cloves, peeled and chopped

1 - cup shelled walnuts

1 - cup best grade olive oil

1 - cup freshly grated Parmesan

1 - cup freshly grated Romano

Salt and freshly ground pepper to taste

2-3 diced tomatoes or 1 pint cherry tomatoes

1. Combine the basil, garlic and walnuts in the bowl of a food processor or halve the recipe and use your blender and chop
2. Leave the motor running (blender/processor, that is) and add the olive oil in a slow, steady stream.
3. Shut the motor off; add the cheese, a big pinch of salt and a liberal grinding of pepper. Process briefly to combine, than scrape out into a bowl and cover until ready to use. Pour over pasta and blend. Carefully roll in your diced tomatoes. Garnish with more parmesean.