

RJ'S KALE AND BASIL PESTO

Servings. 6-8

INGREDIENTS

1 cup chopped walnuts
4 cloves, garlic, coarsely chopped
3 tbsp **RJ's Hot or Med Hot Peppers in Oil**
1 1/2 cups grated Asiago cheese
2 tsp kosher salt
1 tsp freshly ground black pepper
2 cups fresh chopped kale
1 cup chopped fresh basil
1 pound fusilli pasta
4 ounces Asiago cheese shaved
1/3 cup extra virgin olive oil



Cooking Instructions

For the pesto, in a food processor combine the walnuts, garlic, cheese, **RJ's Peppers in Oil**, salt, and pepper. Process until mixture is smooth. Add the kale and basil and process until blended. With the machine running, gradually add the olive oil.

Bring a large pot of salted water to boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8-10 minutes. Drain and reserve about 1 cup of the pasta water. Place the cooked pasta and pesto into a large serving bowl. Toss well and thin out with a little pasta water.

Season with salt and pepper, to taste. Garnish with Asiago cheese shavings and serve.

* **Chef's Notes:** For a milder pesto sauce substitute RJ's "Mild" Peppers in Oil