

# Basil Pesto & Capellini Pasta

Chef Di: Wednesday 1-3

Class # 1



## SKILLS LEARNED

Knife Skills  
How to cut Basil  
How to make Pesto  
How to make Pasta

## EQUIPMENT

Cutting board  
Knife  
Mini chop or Cuisinart or Blender  
Large Pot for Pasta  
Tongs  
Colander for straining pasta

## INGREDIENTS

1# Capellini Pasta (I used Trader Joes Capellini)

2 Cups Basil (can substitute Spinach or Kale)

5 cloves of garlic

½ cup EVVO (Extra Virgin Olive Oil)

½ cup grated Parmesan Cheese

1/3 cup toasted Pine Nuts (can substitute Walnuts, Hazelnuts or Almonds)

½ teaspoon Kosher Salt (or any coarse salt – *I don't use table salt, it's too salty!*)

½ teaspoon cracked black pepper

## INSTRUCTIONS

Basil Pesto

1. Toast pine nuts in pan, watch carefully as to not burn!
2. Add all of the ingredients above for Pesto into your Mini chop, Cuisinart or Blender
3. Pulse in Mini chop until all is finely chopped and all ingredients are combined
4. If needed, add a little more oil if Pesto appears too dry

Capellini Pasta:

1. Bring a large pot of water to boil, add 1 teaspoon EVVO and 1 teaspoon salt to the water.

The oil keeps the pasta from sticking together

The salt helps the water boil faster

2. Add Pasta once water is boiling. Capellini takes 3-4 minutes until tender
3. Take out pasta from water and put in colander, rinse Pasta with warm water, drizzle with a little more olive oil, add Pesto and more grated Parmesan cheese
4. Eat and enjoy