

Pasta with Herb Pesto

- 60 grams Parmesan cheese
- 1/4 cup pumpkin seeds
- 1 cup available herbs (basil, mint, parsley)
- 2 cloves garlic
- 1/4 cup olive oil
- 500grams dried pasta
- Extra Parmesan, grated, for garnish

- Put a large saucepan of salted water on the stove to boil.
- Meanwhile, place Parmesan, pumpkin seeds, herbs and garlic in a food processor and process until combined. Add the oil in a slow steady stream to the food processor until the mixture resembles the consistency of a mayonnaise.
- When your water boils, add the pasta and cook for a round 8 to 10 minutes or until 'al dente'. Be careful not to overlook your pasta. Drain the pasta retaining a small amount of the pasta water in case you need to moisten your dish when mixing.
- Return the pasta to the saucepan adding a few tablespoons of water then add your pesto mixture and toss to combine.
- Divide the pasta between two serving dishes (one for each table) and sprinkle some extra pumpkin seed and Parmesan over the top
- Serve