

Less than 30 minutes

Serves 4

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Ingredients:

- 1 bunch kale, ribs removed
- 1 punnet each (20g) parsley and basil
- 2 cloves garlic, chopped
- Juice (60ml) and grated peel of 1 lemon
- $\frac{2}{3}$ cup (160ml) extra virgin olive oil
- $\frac{2}{3}$ packet (65g) blanched almonds, toasted
- $\frac{1}{2}$ cup (125ml) grated parmesan cheese (optional) + extra for serving
- Salt and milled pepper

For serving:

- 1 packet (500g) pasta of your choice, cooked (reserve some of the cooking liquid)
- 1 large red chilli, chopped
- A few fresh basil leaves

Method:

1. Blanch kale in boiling water until wilted.
2. Squeeze well to remove excess water.
3. Blitz kale and remaining ingredients in a food processor until smooth.
4. Toss pasta with pesto until well coated (add a splash of reserved cooking liquid if it becomes too dry).
5. Spoon into serving bowls and top with extra parmesan (if using), chilli and basil leaves just before serving.