

# LEMON BALM PESTO PASTA

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## INGREDIENTS

1 1/2 cups lemon balm and basil leaves	1/4 cup extra virgin olive oil
2 cloves garlic, peeled	1 pound of pasta, cooked
1/2 cup walnuts or pine nuts	fresh lemon, cut in wedges (optional)
1 teaspoon kosher salt	
cracked black pepper	
1/4 cup freshly grated Pecorino Romano or Parmesan cheese	

## LET'S MAKE IT!

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In an ungreased, cast iron skillet over medium heat, toast walnuts until lightly golden. Cool.

In a food processor, finely mince garlic. Add: lemon balm, basil, cheese, cooled nuts salt and pepper. With food processor running, slowly drizzle in the olive oil until the mixture is well blended. Taste and adjust seasonings if necessary. Serve with fresh lemon wedge for squeezing if desired.

Add several tablespoons of the pesto to hot pasta and toss with tongs to combine thoroughly. Top with more grated cheese and serve. Makes a great cold pasta salad for lunches and picnics.

Cover and refrigerate remaining pesto or freeze in ice cube trays for portion-sized cubes.