

Pistachio Pesto Pasta: A Creamy, Nutty Twist on a Classic Favorite

¾ cup shelled pistachios (unsalted)



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INGREDIENTS

For the Pistachio Pesto:

¾ cup shelled pistachios (unsalted)

1 cup fresh basil leaves

1 clove garlic

¼ cup grated Parmesan cheese

¼ cup extra virgin olive oil

1 tbsp lemon juice

Salt & pepper to taste

For the Pasta:

12 oz pasta (spaghetti, penne, or your favorite shape)

¾ cup reserved pasta water

Extra Parmesan (for serving)

Crushed pistachios (for garnish)

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook your pasta according to package directions until al dente. Reserve ¾ cup of pasta water before draining.
- 2. Make the Pistachio Pesto:** In a food processor, combine pistachios, basil, garlic, Parmesan, lemon juice, salt, and pepper. Blend until the mixture becomes a coarse paste. While the processor is running, slowly drizzle in olive oil until the pesto is smooth and creamy.
- 3. Combine Pasta & Pesto:** Add the drained pasta to a large bowl or skillet. Toss with the pistachio pesto, gradually stirring in reserved pasta water until the sauce evenly coats the pasta and reaches your desired creaminess.
- 4. Serve & Enjoy:** Plate the pasta, then top with additional Parmesan and crushed pistachios for that gourmet finish.

SWAPS & NOTES

& Swaps Pistachios : If you're out, try cashews or walnuts for a similarly rich texture.

Cheese : A hard cheese like Pecorino Romano also works if you like a saltier bite.

Garlic : Use roasted garlic for a sweeter, more mellow flavor.

Basil : Sub in a mix of spinach and basil if you're running low.

TIPS FOR SUCCESS

Use High-Quality Olive Oil : It's a key player in the flavor of your pesto.

Toast the Pistachios : Lightly toasting them enhances their natural oils and intensifies the flavor.

Don't Overcook the Pasta : A firm bite helps the sauce cling better.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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