

Refreshing Mint Pesto Fettuccine

Ingredients

200g Fettuccine
1/3 cup of **La Casa Del Formaggio Grated Parmesan** + extra to serve
2 cups of mint leaves + extra to serve
1 cup of parsley leaves
1/4 cup of crushed almond bits
2 cloves of garlic peeled and minced
1/2 cup of light olive oil
Cracked black pepper to serve



Directions

1. Cook the pasta in a large saucepan of boiling water with a bit of salt for 8-10 minutes. Drain and keep warm.
2. While fettuccine is cooking, blend the mint pesto. Place the mint, parmesan, parsley, almonds and garlic in a food processor or blender. Slowly add olive oil as mixture is blending. Process until smoothly blended and thoroughly combined.
3. When pasta is finished cooking, spoon pesto mixture in and toss to combine.
4. Garnish with steamed mint leaves, parmesan and cracked pepper. Serves 2.