

## Homemade Pesto Pasta

Serves 4 Cook: 15 Minutes Prep: 10 Minutes

### Ingredients

500 Grams Pasta of your choice

1/2 Lemon zested and Juiced

60 Grams Kale

2 Garlic Cloves, crushed

3 Tbsp Olive Oil

40 Grams Almonds

30 Grams Mature Cheddar, grated

### Directions

1. Cook the pasta in a large pan according to the packet instructions, then drain and reserve 30 ml of the pasta water.
2. Whilst the pasta is cooking, put the kale, 30g of the almonds, lemon zest and juice in a blender or food processor.
3. Blend until it forms a paste, while the motor is still running, drizzle in the olive oil and 2tbsp of the pasta water until combined.
4. Once the pasta is cooked and drained, add the pesto mix to the pasta and mix until combined.
5. Add in the rest of the almonds and stir in the cheese. serve and enjoy!