

## Pasta with parsley & hazelnut pesto

### Ingredients

- 350g tagliatelle
- 80g pack flat-leaf parsley
- 100g toasted hazelnuts
- 50g Parmesan (or vegetarian alternative), grated
- zest and juice 1 lemon
- 100ml olive oil



1. Cook the pasta in salted, boiling water according to pack instructions.
2. Put the parsley, hazelnuts, Parmesan and lemon zest and juice into a food processor and whizz to a paste. With the motor still running, gradually drizzle in the olive oil. Season, if you like, with salt and pepper.
3. Drain pasta, return to pan and stir in pesto. Divide pasta between serving bowls and serve.

### Make double

Double the quantity of pesto, cover with a layer of oil and keep in the fridge for up to a week. Or add your own flavours, like watercress and walnuts or pine nuts and rocket.

### Make it into a topping

Easy herb crust: Whizz the pesto with 85g breadcrumbs, then use to top 4 chicken breasts or fish fillets. Grill or bake until cooked through and golden on top.