



Ingredients

400g spaghetti pasta,
½ teaspoon salt,

Pesto

1 cup firmly packed basil leaves,
¼ cup pine nuts, toasted,
2 cloves garlic,
½ cup oil,
½ cup parmesan cheese,
Salt & cracked pepper to taste,

200g artichoke hearts, sliced,

Extra parmesan, if preferred,



How to Cook

1. Boil water in a saucepan, and add spaghetti and salt.
2. Place pesto ingredients in blender and process until mixture forms a coarse paste. Set aside.
3. When spaghetti is cooked, drain and place in a large bowl.
4. Add pesto mixture and artichoke hearts. Mix well.
5. Serve with extra cheese, if preferred.

Serves 4

