

## The Best-0 Pasta Pest-0, Level 3, Serves 4

### Pesto Ingredients

- 4 cups of loosely packed basil (basilico)
- 1 1/2 cups of pine nuts
- 3 cloves of garlic (aglio)
- 1/2 cup of grated parmesan cheese (Parmigiano)
- 3/4 cup of extra virgin olive oil (olio)
- 1 teaspoon of salt (sale)

### Tools

- Food Processor or Blender
- Measuring Cup and Spoon
- Wooden spoon



### Instructions

Pour all ingredients into the food processor or blender and mix until there is a thick green paste.

### Spaghetti Ingredients

- 1 pot of water
- 1 teaspoon of extra virgin olive oil (olio)
- 2 large handfuls of spaghetti

### Tools

- Large Pot
- Strainer
- Tongs
- Wooden Spoon



### Instructions

1. Pour the olio into the pot of water and add the spaghetti once it begins to boil.
2. Cook the spaghetti for 8 minutes or until the noodles are soft. Wearing oven mitts, carefully pour the pot of spaghetti and water into a strainer in the sink.
3. Using tongs, place a serving of spaghetti onto a plate and add the marinara and meatballs.
4. Stir in one tablespoon of pesto to each plate of spaghetti and enjoy!