



Spaghetti with macadamia pesto and semi-dried tomatoes

- * 250g spaghetti
- * 100g (1/3 cup) macadamia basil pesto
- * 75g-100g semi-dried tomatoes
- * Salt & cracked pepper
- * 100ml cream (optional)

Pesto:

- * 2 cups basil leaves tightly packed
- * 60g (1 cup) unsalted macadamias
- * 3 cloves garlic, peeled
- * 125ml macadamia oil
- * 65g freshly grated parmesan
- * tsp sea salt

Garnish:

- * Extra chopped toasted macadamias

Make pesto first: wash & dry leaves. Put into food processor/blender with macadamias and garlic, process until well combined, scraping down sides. Add cheese and salt, process again, slowly drizzle in oil (keeping machine running) until smooth. Store in an air-tight jar/plastic container - a film of macadamia oil over top will help preserve. Store in fridge. Cook spaghetti and drain, reserving 2-3 tablespoons pasta water. Mix pesto with pasta water then toss with spaghetti until well combined. Add cream for a smoother sauce. Toss through semi-dried tomatoes and taste for seasoning. Top with extra chopped toasted macadamias and serve immediately. Serves 2.