

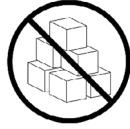




# pesto pasta



gluten-free



sugar-free



soy-free



2 servings



15-20 min

## Ingredients:

### **Pasta:**

**200 g** gluten-free or regular pasta  
**a big pinch** of salt  
water

### **Cashewgianno:**

**100 g (10 Tbsp)** raw cashews  
**3 g (1 tsp)** garlic powder  
**3 g (1 tsp)** onion powder  
**3 g (½ tsp)** salt  
**15 g (3 Tbsp)** nutritional yeast  
**5 ml (5 g/1 tsp)** lemon juice

### **Pesto:**

**8 g (2 medium-sized)** garlic cloves  
**20 g (2 Tbsp)** pine nuts  
**3 cups (60 g)** basil leaves  
**50 g (7 Tbsp)** cashewgianno  
**60 ml (60 g/4 Tbsp)** good quality olive oil  
salt

### **Toppings:**

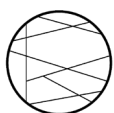
basil leaves  
cashewgianno  
good quality olive oil

## Intructions:

1. Start by making cashewgianno. Place 100 g of raw cashews in a chopper cup of a blender and add to it garlic powder, onion powder, salt, and nutritional yeast.
2. Blend it all very well.
3. Transfer it into a bowl, add lemon juice and mix it all. Best is to use hands to massage the lemon juice in, so there are no lumps.
4. To make the pesto peel two garlic cloves and ground them in mortar and pestle with a pinch of salt.
5. Add pine nuts and crush them, mixing with the garlic paste.
6. Add in basil leaves and ground it all with a rotary movements until it falls apart. It might take a second, but it's worth it!
7. Add in 50 g of the cashewgianno and mix it all.
8. In the end, add olive oil and mix everything one more time.
9. Once the pesto is ready cook the pasta. Add a generous pinch of salt into the water and once it's boiling add pasta.
10. Once the pasta is cooked and drained place it back into the pot or a bowl and add the homemade pesto. Mix it well. You can add more olive oil if needed.
11. Serve it with some leftover cashewgianno and add some good olive oil.

## Notes & tips:

1. Make sure you use fair-trade and organic cashews if possible.
2. You can use immersion blender to make the pesto instead of mortar and pestle but it might not be as flavorful.
3. The recipe for pesto asks for more cashewgianno than needed to make a pesto so you can also use it as topping. There might be some leftover still, but it's so good, I am sure it will be gone in no time! If you are not sure, just make a bit less. :)
4. If you want you can heat the pasta up with the pesto quickly, but make sure it's just for a few seconds, so the pesto stays flavorful.
5. Cook the pasta while making the pesto to save some time.



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