**Pesto with Farfalle Pasta**

**Ingredients:**

1/4 cup plus 1 tablespoon olive oil, divided
2 tablespoons pine nuts
1 cup tightly packed fresh basil leaves, rinsed, drained and stemmed
2 cloves garlic
1/4 teaspoon salt
1/3 cup grated Parmesan cheese
1 pound uncooked farfalle pasta (Bow Tie)
2 table spoons butter or margarine

**Directions:**

Day 1:

1. Heat 1 Tablespoon olive oil in a small saucepan on medium-low heat
2. Add pine nuts. Stir for 30-45 seconds until lightly brown
3. Remove the pine nuts with a slotted spoon and place them on a paper towel
4. In a blender place the pine nuts, basil leaves, garlic, and salt. Add in the rest of the olive oil in a slow steady stream until evenly blended and pine nuts are finely chopped
5. Transfer basil mixture to a small bowl
6. Stir in parmesan Cheese

Place in an air tight container. Pour thin layer of olive oil over pesto and over. Put in the fridge!

Day 2:

1. Prepare pasta according to the package directions
2. Drain the pasta
3. Add 1 Tablespoon of butter to the pasta and mix well
4. Add pesto sauce to the buttered pasta and stir
5. Place in a serving dish
6. Eat and Enjoy!