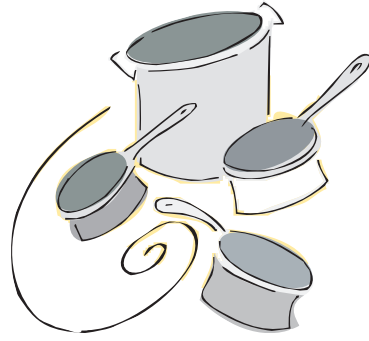


MISO PESTO PASTA

Recipe By:
 Serving Size : 5-6 servings
 Preparation Time : 0:15
 Categories : Pasta Vegetarian

Amount	Measure	Ingredient -- Preparation Method
1 -OR-	pk	EDEN Extra Fine Pasta Pesto Pasta
½	c	Pine nuts or walnuts toasted
½	c	EDEN Extra Virgin Olive Oil
4		Cloves garlic -- pressed
½	c	Water
1½	tb	EDEN Shiro Miso
4 -OR-	c	Loosely packed fresh basil ½ basil & ½ parsley



Cook pasta according to directions until tender, and drain. Toast nuts in a dry skillet until golden brown being careful not to burn. Grind in a blender and set aside. In blender, combine olive oil, garlic, miso and water; blend. Chop the basil fine, add to blender and process. Add nuts and blend until creamY smooth. Pour pesto over hot pasta.

Prep Time: 15 minutes
 Servings: 5-6 servings