



Parsley Pesto Spaghetti

What to collect

Ingredients	Equipment
3 tablespoons olive oil	metric measuring spoons
1 cup packed fresh parsley leaves	chopping board
1 teaspoon each dried basil, oregano and marjoram	knife
1 teaspoon salt	food processor
1 small clove garlic, crushed	spatula
pepper	
1/4 cup mixed seeds toasted	
1/4 cup shredded parmesan cheese	

What to do

1. Wash , dry and pick parsley leaves off stalks.
2. For pesto: combine the oil, parsley, mixed seeds and seasonings in a food processor. Cover and process until blended.
3. Mix in the parmesan cheese and serve mixed through cooked spaghetti.