

Creamy Basil Pesto Spaghetti

Equipment:

Measuring cup Spoon Mixing bowl Knife Chopping Board Saucepan

Ingredients:

- 200g spaghetti
- 2 large handfuls of fresh basil
- 200g cream cheese
- 50g / ½ cup grated parmesan
- a dash of milk

Method:

- 1. Put the spaghetti in a pot with boiling water and cook as per the package instructions.
- 2. Put the basil, cream cheese and parmesan into a food processor. Add a splash of milk and blitz until smooth. Add a little more milk if you prefer the consistency to be a bit thinner.
- 3. Drain the pasta and mix in with the basil pesto sauce.
- 4. Serve immediately

