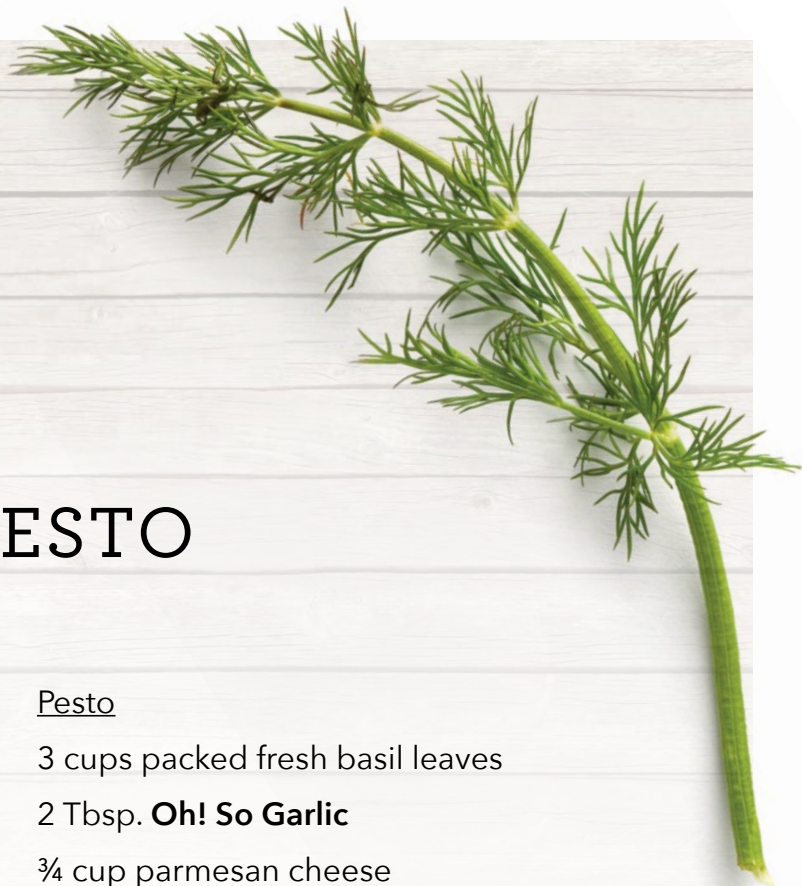




PASTA WITH PESTO

½ cup chopped onion
2 ½ Tbsp. Pesto (see the following)
3 Tbsp. **Meyer Lemon Infused Olive Oil**
1 tsp. **Garlic Pepper with a Twist of Lemon**
Salt and pepper to taste
3 Tbsp. grated parmesan cheese
Pasta

Pesto

3 cups packed fresh basil leaves
2 Tbsp. **Oh! So Garlic**
¾ cup parmesan cheese
½ cup **Meyer Lemon Infused Olive Oil**
¼ cup pine nuts
Blend all ingredients in a blender or food processor.

Cook pasta according to package directions; drain. Meanwhile, heat the oil in a frying pan over medium-low heat. Add pesto, onion, **Garlic Pepper with a Twist of Lemon**, salt and pepper. Cook about five minutes, or until onions are soft. In a large serving bowl, mix pesto mixture into pasta. Stir in grated cheese. Serve with a salad and garlic toast if so desired.



- Meyer Lemon Infused Olive Oil
- Garlic Pepper with a Twist of Lemon

- Oh! So Garlic