Homemade Pesto with Fusilli and Sausage | bites out of life

Serves 2

For the pesto:

- 2 ounces fresh basil, tough stems removed

- 2 large cloves garlic

- 1/4 cup Parmesan cheese (or Pecorino, if you have that on hand)

- 3 tablespoons extra-virgin olive oil (or more, if you like your pesto a little looser)

- salt and pepper, to taste

1) Blend the basil and garlic in a food processor or blender until chopped coarsely, about 30 seconds. Add the cheese, salt and pepper and pulse until combined, an additional 30 seconds.

2) Stream in the olive oil while blending until the sauce comes together. This should take a minute or two.

To make the pasta:

- 6 ounces Italian sausage (2 large links), sliced

- 6 ounces whole wheat fusilli (or any other short pasta)

1) Cook the pasta according to the instructions on the package. When the pasta is cooked, drain all but 1 tablespoon of the pasta water. Do not rinse.

2) While the pasta is cooking, saute the sausage slices in a skillet until browned, tossing occasionally. When the sausage is cooked, remove the skillet from the heat. Toss in the pesto to coat the sausage pieces in the sauce.

3) When the pasta is done, add it to the skillet with the pesto and sausage. Toss to coat evenly. Top with Parmesan or Pecorino if desired.

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