

## **PESTO PASTA SALAD**

### **INGREDIENTS**

For Pesto Sauce:

- 1/2 cup macadamia nuts, lightly toasted
- 3 cloves garlic
- 1 1/2 cups cilantro leaves
- 1/2 cup goat cheese
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 to 2 jalapenos, seeded and roughly chopped
- 4 tablespoons extra virgin olive oil
- 2 tablespoons lime juice

For Pasta:

- 1 pound "funny shaped" pasta, cooked  
(I usually use orenchetti or some other "strange" shape, but you can use rotini too)
- Parmesan cheese (optional)
- 4 plum tomatoes, diced

### **DIRECTIONS**

Combine all ingredients for pesto sauce in food processor, except olive oil and lime juice. Pulse to a rough paste, then pulse in olive oil and lime juice. Toss with cooked, cooled pasta and Parmesan. Fold in 3 chopped tomatoes, and scatter 4th tomato over top.

Note: this also makes a very good warm pasta side dish or even a main course.