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Linguini with Asparagus & Pesto

- 1 Pound fresh asparagus
- 3 Fresh basil leaves (or dash of dry)
- 1/4 Cup grated parmesan cheese
- 1/4 Cup chopped pecans or walnuts
- 1 Small clove raw garlic
- 1/4 Tsp. salt
- 3 Tbsp. olive oil
- 8 Ounces Linguini

Cook spaghetti al dente and drain. Add one tbsp. olive oil to hot drained Linguini. Place remaining oil and asparagus and all other ingredients in blender. Blend smooth and serve over linguini.