

# Basil Pesto



## Ingredients

- 2 cups fresh basil leaves (no stems)
- 2 tablespoons pine nuts, walnuts or sliced almonds
- 2 large cloves garlic
- ½ cup extra-virgin olive oil (more if the mixture is dry)
- ½ cup freshly grated parmesan cheese

## Preparation

Combine fresh basil leaves, pine nuts, walnuts or sliced almonds and garlic in a food processor and pulse until the mixture is roughly chopped. With the machine running, slowly drizzle in the extra virgin olive oil and pulse until the mixture is smooth. Add the cheese and pulse briefly, just long enough to combine.

Always pulse, **don't blend!** Part of pesto's appeal is its rough texture that clings beautifully to pasta and bread.

Store in refrigerator or freezer.

## Serving Ideas

Pesto can be mixed into warm pasta for a light lunch with a drizzle of olive oil and a sprinkle of parmesan cheese.

Toasted warm crostini are delightful dipped in pesto.

Add pesto to your turkey or chicken sandwich.

Or eat it by the spoonful!