
EASY BASIL PESTO

PREP TIME: 10 Minutes

TOTAL TIME: 15 Minutes

INGREDIENTS

- 2 cups basil leaves
- 1/2 cup grated Parmesan cheese
- 2-3 cloves garlic
- 1/4 cup pine nuts
- Kosher salt and pepper to taste
- 1-2 cup olive oil

DIRECTIONS:

- Add basil and pine nuts to food processor bowl or blender and pulse a few times.
- Add garlic and cheese and pulse some more. Scrape down the sides.
- Pour in the olive oil while processor is running, stop the processor, and then scrape down the sides.
- Add salt and pepper to taste.
- Use immediately or store in refrigerator up to a week, covered with a thin drizzle of olive oil and plastic wrapped pressed directly on top.
- Use blender if you don't have a food processor.
- Substitute sunflower seeds if you have a nut allergy.

