



**Basil Pesto**

**8 Servings**



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- Ingredients:
- 4 c. fresh basil leaves

• 1/3 c. nuts (walnuts, pine nuts, almonds)

• 3 tsp. garlic, minced

• 1/2 c. Parmesan cheese

• 1/2 c. olive oil

• Salt, to taste

• Pepper, to taste

Directions:

1. Wash hands with soap and warm water. Rinse basil by gently moving around in a bowl of cool water. Pat dry with a paper towel.

2. Place the basil leaves and nuts in a food processor or blender. Pulse until combined. Scrape down sides of the food processor with a rubber spatula or spoon.

3. Add the garlic and cheese to the basil mixture and pulse until combined. Scrape down sides of the food processor with a rubber spatula or spoon.

4. While the food processor is running, slowly add half of the olive oil. Stop the food processor and scrape down sides again. Start the food processor again, add the remaining oil. Add salt and pepper, as desired.

5. Store leftovers in a sealed container in the refrigerator, or freeze for up to three months.
- Options: If desired, leave out the Parmesan cheese, but decrease the olive oil.

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