

Delicious!

Pesto



What you will need

- // 2 cups fresh basil leaves
- // 2 cloves garlic
- // 1/4 cup pine nuts
- // 2/3 cup extra-virgin olive oil
- // 1/2 cup freshly grated Parmigiano-Reggiano cheese
- // Salt and freshly ground black pepper to taste
- // Food Processor

Directions

- 1** Pulse basil, garlic and pine nuts in a food processor. With the motor running, slowly add the olive oil in a steady stream until mixture is emulsified.
- 2** Pour into a bowl and stir in the cheese. Add salt & pepper to taste.
- 3** Enjoy on cooked noodles, as a topping for fish or chicken, or on its own as a delicious dip for warm bread!

Bon appétit!

