



Basil Pesto

Ingredients

- 2 cups packed, fresh basil leaves
- 2 cloves garlic; peeled
- 1/4 cup walnuts or pine nuts
- 2/3 cup extra virgin olive oil (or less), divided
- salt and pepper, to taste
- 1/2 cup finely grated parmesan cheese

Method

1. Combine the basil, garlic, and nuts in a food processor and pulse until coarsely chopped.
2. Add 1/2 cup of the oil and process until fully incorporated. Season with salt and pepper to taste.
3. If using immediately, add the remaining oil (you may not need it all) and blend until smooth. Transfer the pesto to a bowl and mix in the cheese.
4. If freezing, transfer into an airtight container and drizzle the remaining oil over the top. Freeze for up to 3 months. When ready to use, thaw and stir in cheese.