



Basil Pesto

Prep Time: 15 minutes

Yield: 1 cup

Ingredients

1 large bunch of basil (about 4 ounces)

2 cloves garlic

Zest and juice of 1 lemon

1/3 cup grated parmesan cheese

1/4 cup walnuts, toasted

1/4 teaspoon kosher salt

1/4 teaspoon black pepper

1/4 cup olive oil

Preparation

1. Add basil, garlic, lemon juice, parmesan cheese, walnuts, salt, pepper and olive oil to a food processor.
2. Blend until mixture is smooth and completely combined. Keep refrigerated.

Recipe provided by Chef Teresa Hansen www.chefhansen.com