

# Basil Pesto

Makes 1.5 cups of pesto (feeds about 6 people with pasta) : ~10 minutes : recipe by Natasha's Kitchen

## Ingredients:

- 2 cups fresh basil leaves, tightly packed
- $\frac{3}{4}$  cup shredded parmesan cheese
- $\frac{1}{2}$  cup extra-virgin olive oil
- $\frac{1}{2}$  cup pine nuts
- 2 garlic cloves
- $\frac{1}{4}$  cup lemon juice, (juice of 2 small lemons)
- $\frac{1}{2}$  tsp salt, or to taste
- $\frac{1}{4}$  tsp black pepper
- fresh or packaged pasta of choice for serving

## Instructions:

- Wash & dry the basil leaves.
- Place basil into a food processor, add cheese, nuts, garlic cloves, lemon juice, olive oil, salt, & pepper.
- Process until smooth.
- Taste & season with more salt if needed.
- Place in a jar for storage & cover with a thin layer of olive oil to keep from browning. Place in the fridge until using.
- Prepare pasta & toss with desired amount of pesto.

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## recipe notes:

- You can always sub the pine nuts for a different nut if you don't have them/don't want to buy them. However, I've never made this recipe without pine nuts.
- If you ever don't use all the pesto you made, even out the top layer in a sealable jar & cover with a new layer of olive oil to keep from browning. Seal & place in the fridge for up to 5 days (or pop in the freezer for longer storage).

## what you learn from this recipe:

- You will never want jarred pesto ever again.