

BASIL PESTO

INGREDIENTS:

1/2 Cup Toasted Pine Nuts (Sunflower seeds are a great, budget friendly alternative)
2 Tbsp Fresh Lemon Juice
1 Small Garlic Clove - Chopped
1/4 Tsp Sea Salt
Freshly Ground Black Pepper
2 Cups Fresh Basil Leaves
1/4 Cup Extra Virgin Olive Oil
1/4 Cup Freshly Grated Parmesan

DIRECTIONS

In a food processor, combine the pine nuts/sunflower seeds, lemon juice and garlic and pulse well until chopped.

Add the basil and pulse again until combined.

With the food processor running, drizzle in the olive oil . Add the parmesan cheese and briefly pulse to combine. Add salt and pepper to taste.

If you prefer a smoother pesto simply add more olive oil until you reach your desired consistency.