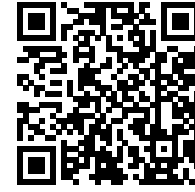


Pesto



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Recipe by: Laura Vitale

Makes about 3 Cups

Prep Time: minutes

Cook Time: minutes

Ingredients

- 2 cups Fresh Basil Leaves
- 3 Tbsp of Pine Nuts, toasted
- 2 Small Cloves of Garlic
- Salt and Pepper, to taste
- 1 tsp Grated Lemon Zest
- 1 Tbsp of Lemon Juice
- ½ cup Extra Virgin Olive Oil
- ¼ cup of Fresh Grated Parmigiano Reggiano

1) In a food processor add the basil, pine nuts, lemon zest, lemon juice, garlic and salt and pepper. Start grinding everything up and slowly add the olive oil. Once you have everything combined add it to a bowl and stir in the parmigiano reggiano.

2) If you are not using it right away, store in a plastic container and drizzle some oil on the top to stop the air from going into the basil mixture.

