



# Pesto Genovese

**Yield:** 1 cup

**Prep time:** 15 minutes

**Total time:** 20 minutes

## Ingredients

**1/2 cup** | Parmigiano Reggiano or Pecorino Romano cheese

**2 cloves** | Garlic

**1/3 cup** | Toasted pine nuts

**4 cups** | Fresh Basil (traditionally 'Genovese')

**1/2 teaspoon** | Coarse salt

**1/2 cup** | Extra virgin olive oil

## Directions

- If using solid and not grated parmesan, pulse in food processor until it is a coarse powder. Remove and set aside.
- Pulse garlic in food processor until chopped, then add in pine nuts and continue to pulse until coarsely ground. Don't over blend or you will get pine nut butter!
- Add the salt, a bit of pepper and basil to the food processor. Drizzle in olive oil while blending until it reaches a beautiful green paste.
- Slowly pulse in grated cheese until it reaches the consistency you desire and add more salt and olive oil to taste.

Serve with pasta, add to dressings and marinades, salads, and more!

## Pro Tips:

- Have extra pesto? Fill an ice cube tray and freeze. Remove pesto cubes and store in a freezer bag. Pop these flavor packed delights into soups and sauces later in the year when you are really missing your fresh basil!
- If you don't have pine nuts, walnuts are a great substitute.
- Toasting the pine nuts is key to releasing their rich, nutty flavor; bake at 375 degrees for 5-10 minutes until you smell the goodness and they reach a golden color.

