



INGREDIENTS

- 2 cups Fresh Basil, packed
- ½ cup Extra Virgin Olive Oil
- 3-4 Garlic Cloves, minced
- Salt and Pepper, to taste
- 1/3 cup Pine Nuts (optional)
- ½ cup grated Romano or Parmesan Cheese (optional)

DIRECTIONS

1. Place basil leaves, garlic, and a small amount of olive oil in a food processor and blend. While blending, add the rest of the olive oil in a steady stream. Occasionally scrape the sides to incorporate well.
2. If you want cheese and pine nuts, add to food processor in small amounts.
3. Add salt and pepper to taste.

Fresh Basil Pesto

*Fall Cooking Class 2019 |
Dairy-Free | Gluten Free | Vegetarian | Vegan*

Yield:
8 Servings

Prep Time:
5 Min

Cook Time:
10 Min