

Pesto Recipe Print-Out



Pesto

Servings: 4 | Time: *15 minutes* | Difficulty: *Easy*

Ingredients:

- 3 cups, Fresh Basil leaves
- 3 cloves, Garlic
- 1 cup, freshly grated Parmesan Cheese
- 1/3 cup, Pine Nuts
- 1/2 cup, Olive Oil
- Kosher salt and ground Black Pepper to taste
- *optional*: 1/4 teaspoon, red pepper flakes

Instructions:

1. Separate your basil leaves, roughly chop your garlic cloves and add to chopper or food processor.
2. Then pulse a few times until the mixture is well combined
3. Next add your pine nuts and grated Parmesan cheese and pulse a couple of more times until well combined.
4. Add the olive oil and pulse to combine mixture once again
5. Add kosher salt and ground black pepper to taste. If adding hot pepper flakes do this now, combine once more and taste.
6. Toss with pasta, add to sandwiches, wraps or dress it up how you like.