



Fast and Easy Pesto

Feeling like pasta, but not in the mood for a red sauce or alfredo? Pesto is soooo easy to make, delicious, and easily modified to suit your taste.

Ingredients

6-8 cups (unpacked) of basil. Essentially a mixing bowl. Feel free to experiment with other herbs and greens.

½ cup shredded parmesan cheese (go up to 1 cup if you love parmesan)

½ cup toasted pine nuts

2-10 cloves of garlic (I prefer it on the high side)

½ tsp kosher salt (go down to ¼ tsp if you increase the parmesan, it's already salty)

¼ to ½ cup of olive oil (you'll eyeball this for consistency)

Toast: Spread the pine nuts on a dry baking sheet and toast under a broiler for 3-5 minutes (until starting to brown).

Combine: Combine half of the basil, parmesan, pine nuts, garlic, and salt in blender or food processor. Pulse into a paste.

Oil: Add the rest of the basil and blend. Drizzle in olive oil until desired consistency. You're going for creamy. You may need to scrape down the sides of the blender/processor a time or two.

Serve: Toss with freshly drained pasta. I like cheese stuffed tortellini, but go where ever you want to.