

## BASIL PESTO

2 packed cups basil leaves  
2 cloves garlic, crushed  
½ cup extra virgin olive oil  
¼ cup grated parmesan  
¼ cup pine nuts  
1 tablespoon lemon juice  
salt and pepper



Combine basil, garlic, parmesan and pine nuts in a food processor and process until combined.

With the motor running, slowly add extra virgin olive oil, then season to taste with lemon juice, salt and pepper.

Pesto will store in the fridge for 2 weeks or spoon into an ice cube container and freeze small blocks.

There's nothing like fresh homemade pesto!

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