



Classic Basil Pesto



Cathy Tarasovic, Executive Chef
Sandy Oaks Olive Orchard



- 5 cloves garlic—peeled
- 4 cups basil leaves—loosely packed
- 1/4 cup pine nuts (pignolia) - lightly toasted
- 1 cup Sandy Oaks extra virgin olive oil
- 1/2 teaspoon Kosher salt—or more to taste
- 1/4 teaspoon freshly ground black pepper—or more to taste
- 1/2 cup Parmesan cheese—shredded
- 2 tablespoons lemon juice—optional

With the machine running, drop the garlic into the feed tube of a food processor to finely mince it. Add the basil and pine nuts and puree. Scrape down the sides. Again, while the machine is on, slowly drizzle in the olive oil to make a sauce. Add the salt and pepper, process it into the mixture, then taste and adjust the seasoning. Add in the optional lemon juice if desired to brighten the flavor.

Yield—1 1/2 cups Per serving (excluding unknown items): 425 Calories; 29 g Fat (60.0% calories from fat); 27 g Protein; 17g Carbohydrate; 3g Dietary Fiber; 31 mg Cholesterol; 1692 mg Sodium. Exchanges: 0 Grain (Starch); 3 1/2 lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat.