

yield: 1 cup

prep time: 10 minutes

cook time: 5 minutes



pesto sauce

ingredients

- $\frac{1}{3}$ cup pine nuts*
- $1\frac{1}{2}$ cups packed basil leaves
- 3 cloves garlic
- $1\frac{1}{2}$ teaspoons fresh lemon juice
- $\frac{1}{2}$ teaspoon sea salt
- $\frac{1}{3}$ cup extra-virgin olive oil

* For nut-free, substitute raw sunflower seed kernels or $\frac{1}{4}$ cup Parmesan cheese.

method

1. Lightly toast the pine nuts in a skillet over medium heat for 5 minutes, shaking the pan from time to time to make sure they don't burn.
2. Place all of the ingredients except the oil in a small food processor. Pulse a few times to chop the contents.
3. Slowly incorporate the oil while the food processor is running, until a paste has formed. Continue blending for 15 seconds until the sauce is smooth.

make-ahead tip:

Pesto Sauce can be prepared up to 3 days in advance and stored in an airtight container in the refrigerator. Add a thin layer of olive oil to the top before covering to keep the Pesto fresh. Stir to incorporate the oil before using.