

RECIPE



BEST BASIL PESTO

INGREDIENTS:

1/2 cup pine nuts, toasted
3/4 cup pecorino Romano
2 large garlic cloves
6 cups fresh basil leaves
3/4 cup extra virgin olive oil
1 tsp kosher salt

DIRECTIONS:

In a dry pan, over medium heat, toast pine nuts, stirring constantly to avoid burning, about 4 minutes. Place toasted pine nuts, garlic cloves, pecorino Romano cheese and kosher salt in a food processor and blend until mixture resembles wet breadcrumbs.

Add in the basil leaves and return the top on with the middle section removed. Put the food processor on and slowly drizzle in the extra virgin olive oil until emulsified.

Toss together with your favorite pasta and enjoy!

MAKE AHEAD TIP: If you are choosing to do this as a make ahead or freezer option, add a layer of olive oil over the finished pesto to avoid browning.

