

# RECIPE



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## SPINACH PESTO

### INGREDIENTS:

6	cups	baby spinach
10	large	fresh basil leaves
3		garlic cloves
1/4	cup	walnuts
1	tsp	kosher salt
1/2	tsp	freshly ground black pepper
1/3	cup	extra virgin olive oil
1/2	cup	grated Pecorino Romano cheese
1	tbsp	heavy cream

### DIRECTIONS:

In a food processor, place the garlic cloves in and pulse a few times to roughly chop. Add the baby spinach, (you may have to do it in 2 batches depending on the size of your food processor), fresh basil, salt, pepper and walnuts and turn the food processor on.

Take the center piece of the top out and slowly drizzle in the extra virgin olive oil until the mixture comes together. Take the top off and add in the grated Pecorino Romano cheese and heavy cream. Put the top back on and pulse 3 or 4 times to combine the grated cheese and cream into the mixture. The pesto should look like a thick sauce.

You can use it right away or store in a mason jar in the refrigerator for up to 2 weeks.

Yields: 1 1/2 cups

