

Starters, Sides, and Complements

Basil Pesto Sauce

**Gluten-Free, Vegetarian*

Pesto sauce is great on pasta! This recipe freezes well. A great idea is to make a bunch of pesto and freeze in ice cube trays. Once hardened, place in freezer bags, and use as needed.

You'll Need

- 1 cup packed basil leaves
- 1/2 cup toasted walnuts
- 1 garlic clove
- 1/2 cup Parmesan cheese
- 1/3 cup olive oil
- Salt to taste
- Pepper to taste

Directions

- Mix all in a blender or food processor until an even consistency is reached.



Play with Your Food

- You can add more garlic if you would like. You may want to mix it, have a taste and then decide.
- The recipe can easily be doubled.
- You can try different nuts such as pine nuts or macadamias.
- You can try different herbs such as cilantro or parsley.
- Serve over top of pastas, grilled vegetables, and fish. Or turn a piece of French or Pita bread into a pesto pizza. The options are endless but all are delicious.
- Leave out the parmesan cheese for a vegan pesto sauce.