

# Fresh Pesto

Yields 1cup

## Ingredients

- 2 cups Fresh Basil Leaves (packed)
- 1/2 cup Olive Oil
- 1/2 cup Parmesan or Romano Cheese
- 1/3 cup Walnuts
- 3 Garlic Cloves Minced (2 tsp. minced garlic)
- 1/4 teaspoon Salt
- 1/8 teaspoon Pepper

Total Price: ~ \$1.74 - \$5.73

Breakdown:

Basil from Second Harvest or

Basil from store – \$3.99

Olive Oil - \$0.67

Parmesan Cheese – \$0.48

Walnuts – \$0.42

Garlic Cloves - \$0.17

Prices change per store

Use cashews or any other nuts you may have available

Substitute 1-cup basil for 1 cup of spinach, kale, or any other leafy green

## Instructions

1. Place all ingredients into food processor
2. Pulse processor 3 times (10-15 seconds)
3. Use spatula to stir and scrape sides
4. Repeat this process until desired consistency
5. Garnish with a sprinkle of Parmesan or Romano Cheese and serve
6. Or add to your favorite recipe

Recipe modified from:

[https://www.simplyrecipes.com/recipes/fresh\\_basil\\_pesto/](https://www.simplyrecipes.com/recipes/fresh_basil_pesto/)