

Classic Pesto

*Iola Egle - Bella Vista, AZ
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Yield: 1 cup

4 cups loosely packed basil leaves

1/2 cup grated Parmesan cheese

2 cloves garlic, halved

1/4 teaspoon salt

1/2 cup pine nuts, toasted

1/2 cup olive oil

Place the basil, cheese, garlic and salt into a food processor.

Cover and pulse until chopped.

Add the nuts. Cover. Process until blended. While processing, gradually add the oil in a steady stream.

Per Serving (excluding unknown items): 1534 Calories; 155g Fat (88.3% calories from fat); 33g Protein; 13g Carbohydrate; 3g Dietary Fiber; 31mg Cholesterol; 1281mg Sodium. Exchanges: Grain(Starch); 4 Lean Meat; 1 Vegetable; 28 Fat.