

# Pistachio-Herb Butter

*Publix Aprons*

*1/2 teaspoon zest from one lime  
1 tablespoon juice from one lime  
1/3 cup roasted pistachio kernels  
1/3 cup fresh Italian parsley (leaves only)  
2 teaspoons fresh mint leaves  
3 tablespoons salted butter  
1/3 cup grated Parmesan cheese*

Place the pistachios in the bowl of a food processor. Process until coarse.

Add the parsley and mint leaves. Process until the mixture is fine. Cut the butter into small cubes. Add the butter, cheese, lime zest and lime juice. Process until blended.

Refrigerate until ready for use.

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Per Serving (excluding unknown items): 122 Calories; 8g Fat (59.2% calories from fat); 11g Protein; 1g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 493mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.