FRESH BASIL PESTO

Pesto is full of fresh herbs and flavor, perfect for a comforting bowl of pasta any time of year.





ILLINOIS FARM BUREAU

YIELD
1 ½ cups of sauce, roughly enough for 1 lb. of pasta (approximately 4 servings)

INGREDIENTS

- 2 cups of fresh basil leaves, tightly packed
- ¾ cup fresh, shredded Parmesan cheese
- ½ cup extra virgin olive oil
- ½ cup pine nuts
- 2-3 garlic cloves
- ¼ cup lemon juice
- 1 tsp salt, or to taste
- 1 tsp black pepper, or to taste
- Water

DIRECTIONS:

1. Place all ingredients into a food processor and blend until smooth.
2. Season with more salt and pepper to taste, if needed.
3. To achieve a sauce-like consistency, add water to the pesto mix 1 Tbsp at a time until desired consistency is reached. Serve atop prepared pasta.

