



Celeste's Dream
Spirituality Center for Young Adults



COMMUNITY GARDEN

PESTO

(makes 6 servings)

Ingredients

- 3 cups (packed) fresh basil leaves
- 3 to 4 garlic cloves
- 1/3 cup olive oil
- 1/3 cup grated parmesan cheese
- 1/3 cup pine nuts or walnuts, lightly toasted
(*optional*)
- salt and pepper to taste

Instructions

1. Mince basil well in a food processor or blender.
2. Add nuts (*optional*) and continue to blend until nuts are ground.
3. Drizzle in olive oil as the machine is still running until you have a smooth paste.
4. Transfer to a bowl, stir in cheese and *optional* salt and pepper.
5. Serve room temperature in a warmed bowl with your choice of cooked pasta.

Store any leftover pesto in the refrigerator.