

Basil Pesto by Lynn's Recipes



A great pesto to serve over pasta, baked potatoes, to use on pizza or a variety of different ways.

Ingredients:

- 2 cups packed fresh basil leaves
- ¼ cup pine nuts, toasted
- 1 garlic clove
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2/3 cup olive oil
- ½ cup grated Pecorino Romano Cheese

Toast pine nuts on a cookie sheet in a 400° oven for 5-10 ,minutes, stirring occasionally.

In a food processor, pulse the basil, pine nuts, garlic, salt and pepper until finely chopped. With it still running, gradually add enough oil to form a smooth and thick consistency. Transfer to a bowl and stir in the cheese. Season with more salt and pepper, if desired.

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