



Nut Free Basil Spinach Pesto

Source: Anna Holloway

Servings

6

Ingredients

1½ cups Fresh spinach, packed

¾ cup Fresh basil leaves, packed

1 Garlic clove, peeled

1 Tbsp Lemon Juice

2 Tbsp Parmesan cheese, grated

1/4 tsp Salt

14 tsp Ground black pepper

3 Tbsp Olive oil

Preparation

- Place spinach, basil, garlic, lemon juice, parmesan, salt, and pepper in a blender or food processor.
- 2. Slowly pulse the blender or food processor while pouring in the olive oil.
- Blend for 30 seconds or until smooth. Scrape sides of blender or food processor as needed.
- Serve immediately with pasta, sandwiches, meats, pizza, etc.
- Pesto can be stored in an airtight container or in the refrigerator for up to 5 days or frozen.

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Servings

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Ingredients

1 1/2 cups Fresh spinach, packed

34 cup Fresh basil leaves, packed

1 Garlic clove, peeled

1 Tbsp Lemon Juice

2 Tbsp Parmesan cheese, grated

1/4 tsp Salt

1/4 tsp Ground black pepper

3 Tbsp Olive oil

Preparation

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- Blend for 30 seconds or until smooth. Scrape sides of blender or food processor as needed.
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