

Nut Free Pesto

Prep Time: 5 minutes

Cook Time: 0

Total Time: 5 minutes

Makes 1 cup of pesto sauce which is the perfect amount for an entire box of pasta, a whole pizza or to use as a marinade.



- fresh basil leaves
- garlic cloves
- parmesan cheese
- extra virgin olive oil
- salt
- pepper

Making Nut Free Pesto Is As Easy As 1-2-3!

1. First, you want to remove the stems from your fresh basil.
2. Then, you will place all your pesto ingredients in a food processor and grind until they are mixed well!
3. Your Pesto without Pine Nuts is ready to enjoy!

1. Fresh basil is the key to making homemade pesto. Do not try to use dried basil because it does not have the water or natural oils that are needed to make pesto. These two key ingredients are what helps pesto be creamy and delicious.
2. Treat Basil with care. Everyone always wonders why basil turns brown, it is caused by oxidation. So be sure to handle it just as much as you need to. This includes adding it last to the blender so it is not over chopped.
3. Don't forget the salt. Salt helps break down the basil, so you don't want to leave it out with this pesto
4. When storing your leftover pesto in the fridge, add a layer of olive oil on the top. This helps it stay fresher (and green) longer.

