

Homemade Basil Pesto

This delicious, flavorful pesto sauce is ready in 5 minutes. It is so easy to make and full of fresh, bright, bold flavors that once you try it, you will never want pesto from the store again. Use it in Caprese, Pasta, Pizza or wherever you want to add a little Italian flavor!



Equipment

[Food Processor](#)

Ingredients

- 3 cloves garlic, peeled
- ½ cup pine nuts
- 4 cups fresh basil leaves
- ½ cup shredded Parmesan cheese (not grated)
- ½ cup extra virgin olive oil
- kosher salt

Instructions

1. Place garlic and pine nuts in a food processor. Process until finely chopped.
 2. Add basil, Parmesan, olive oil, and a little salt to garlic mixture. Process until almost smooth, scraping down the sides as needed.
 3. Taste, then season with additional salt, if needed.
 4. Use pesto immediately or store in an airtight container in the refrigerator.
- ENJOY!