

Fresh Basil Pesto

Source: https://www.simplyrecipes.com/recipes/fresh_basil_pesto/

Amount	UOM	Ingredient	Substitutions
1/3	Cup	Pine Nuts	Low Lectin: Pistachios, Walnuts, Macadamia Nuts
2	Cups	Fresh Basil Leaves, <i>packed</i>	Basil with fresh, organic Dandelions, Cilantro, Carrot Tops
3	Cloves	Garlic, minced	
1	Tbsp	Fresh Lemon Juice	
1/2	Cup	Grated Parmesan-Reggiano OR Romano Cheese	
1/2	Cup	Extra Virgin Olive Oil	
1/4	Tsp	Salt	Himalayan Sea Salt
1/8	Tsp	Freshly ground Pepper	Plus Club House Spicy Pepper Medley to taste
		Optional: Lemon Zest	

1. Toast Pine Nuts. Cool. Pulse in food processor.
2. Add Basil Leaves, Garlic and Lemon Juice. Pulse.
3. Slowly stream in Olive Oil while unit is on.
4. Scrape down sides. Add grated Cheese, Salt & Pepper.
5. Taste and re-season.