



Dried Basil Pesto

¼ cup raw unsalted nuts (pine nuts, cashews, walnuts, macadamia)

¼ cup Parmesan or Romano Cheese, shredded

1 medium garlic clove, peeled

3 Tablespoons dried basil

1 Tablespoon lemon juice

⅛ teaspoon Kosher salt

6 Tablespoons olive oil

In a food processor, place all ingredients **EXCEPT** the olive oil.

Blend for a few seconds until fully combined.

With the food processor on... add the olive oil in a steady stream.

Continue to blend until combined and a thick sauce forms.

Store in the refrigerator for one week or freeze for several months.

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