

Spinach Basil Pesto



Rated: ★★★★★

Submitted By: Dianne

Photo By: Fit&Healthy Mom

Prep Time: 20
Minutes

Ready In: 20
Minutes

Servings: 24

"Spinach, basil, lemon juice, lemon zest, garlic, and Parmesan cheese work together in this tasty pesto recipe."

INGREDIENTS:

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| 1 1/2 cups baby spinach leaves | 3/4 teaspoon kosher salt |
| 3/4 cup fresh basil leaves | 1/2 teaspoon freshly ground black pepper |
| 1/2 cup toasted pine nuts | 1 tablespoon fresh lemon juice |
| 1/2 cup grated Parmesan cheese | 1/2 teaspoon lemon zest |
| 4 cloves garlic, peeled and quartered | 1/2 cup extra-virgin olive oil |

DIRECTIONS:

1. Blend the spinach, basil, pine nuts, Parmesan cheese, garlic, salt, pepper, lemon juice, lemon zest, and 2 tablespoons olive oil in a food processor until nearly smooth, scraping the sides of the bowl with a spatula as necessary. Drizzle the remaining olive oil into the mixture while processing until smooth.



