



# Customizable *Basil Pesto*

Prep Time: 10 minutes Yields: 1 cup

## INGREDIENTS

For basic pesto:

- 1 garlic clove
- 2 big handfuls basil leaves
- ¼ cup toasted pine nuts
- Zest and juice of 1 small lemon
- ¼ - ½ cup olive oil\*
- Sea salt and fresh black pepper

Variations: Try 1 handful of basil and 1 handful of one of these:

- Mint
- Cilantro
- Parsley
- Arugula
- Spina
- Kale, blanched
- Cubed raw zucchini
- Artichoke hearts
- Sun-dried tomatoes
- Roasted red pepper

## DIRECTIONS

1. Add the garlic to the food processor and pulse until finely chopped.
2. Add the basil, nuts, and lemon juice and zest and pulse again until everything is finely chopped and well-combined.
3. Drizzle in the olive oil last while the food processor is running. If you don't have a spout on your processor, just put it in last.

Switch around the pine nuts with:

- Walnuts
- Pistachios
- Almonds
- Pecans
- Hazelnuts

For something extra, add:

- Parmesan cheese
- Nutritional yeast
- Red pepper flakes