

INGREDIENTS:

- 2 cups of basil leaves, washed
- 2-3* cloves of garlic, peeled
- ½ cup of grated parmesan cheese
- ⅛ teaspoon of pepper
- ½ cup of olive oil
- Optional - lemon juice to taste

* Amount of garlic is per your preference.



Homemade pesto

Directions

1. Place the basil, garlic, parmesan cheese, and pepper in the bowl of a food processor and pulse until smooth, scraping down the sides of the bowl as needed.
2. While the food processor is running, slowly add the olive oil in a small stream to avoid the oil from separating.
3. Scrape down the sides of the bowl with a spatula as needed and continue to mix until desired consistency.
4. Add lemon juice to taste, if using.