



Basil Pesto

Yield: 4

Cost Per Serving: \$1.95

Ingredients:

- 1 cup fresh basil
- 1 cup fresh spinach
- 2 cloves garlic
- 1/3 extra virgin olive oil
- 1 lemon – juice and zest
- 1/4 cup parmesan cheese – grated
- Pepper – to taste

Directions:

1. Combine the basil, spinach, and garlic in a food processor and pulse until coarsely chopped.
2. Slowly add the olive oil in a constant stream while the food processor is on.
3. Stop the machine and scrape down the sides of the food processor with a rubber spatula.
4. Add lemon juice, zest and parmesan cheese.
5. Pulse until blended. Season to taste.

*Based on Walmart prices 05/22