



**HEAPS OF HERBS?
USE 'EM UP.**

BASIL PESTO

Preserve bright summer herbs by making and freezing pesto. Frozen pesto adds summer sunshine to dishes all year long.

lovefoodhatewaste.ca

BASIL PESTO

Yield 2 cups

Prep 10 minutes

Suggested Ingredients

2 ½ cups packed bunched basil
½ cup grated Parmesan cheese
⅓ cup pine nuts
¼ teaspoon each salt and pepper
½ cup extra-virgin olive oil
2 cloves garlic minced

- 1** In food processor, finely chop together basil, Parmesan cheese, pine nuts, salt and pepper. With motor running, add ⅓ cup of the oil in thin steady stream. Stir in garlic.
- 2** Divide among four 4-oz (125 ml) airtight jars; top with remaining oil. Refrigerate for up to three days or freeze for up to six months.

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