

Mint Pesto

Serving size:	
Yield:	2 cups
Total servings:	

Measure	Ingredients
6 cups	Fresh mint
1/2 cup	Toasted pine nuts
1/2 cup	Shredded parmesan cheese
	Zest of 1 lemon
	Juice of 1 1/2 lemons
1	Medium clove garlic
1/4 tsp	Salt
1/4 tsp	Pepper
1 cup	Olive oil

Method

1. Pack the mint into a food processor or blender.
2. Add the pine nuts, parmesan cheese, lemon zest, lemon juice, garlic, salt, and pepper.
3. Pulse a few times to combine the ingredients.
4. Drizzle in the olive oil and puree until the oil is incorporated and the pesto has a course texture.
5. The pesto can be stored in the refrigerator for a few days.
6. If not using right away freeze the pesto in small portions.

Notes
