

MOLLIE KATZEN'S WALNUT PESTO



Mollie's recipe for Walnut Pesto is easy to make and can be kept on-hand for several days. Enjoy it as part of her delicious Spinach Lasagna recipe, or simply toss it with noodles. Walnut Pesto also makes a tasty sandwich spread or dip for fresh veggies.

Servings: 4

INGREDIENTS

- 3 packed cups fresh basil leaves
- 3 large cloves garlic
- $\frac{1}{3}$ cup lightly toasted walnuts
- $\frac{1}{3}$ cup extra virgin olive oil
- $\frac{1}{3}$ cup grated Parmesan cheese
- Salt and pepper to taste
- Optional: additional extra virgin olive oil (for storage)

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INSTRUCTIONS

- 1** Place the basil leaves and garlic in a food processor or blender, and mix well. Add the walnuts, and continue to blend until the nuts are finely ground.
- 2** Keep the machine running as you drizzle in the olive oil. When you have a smooth paste, transfer to a bowl, and stir in the Parmesan. Season to taste with salt and pepper.
- 3** If you are not going to use the pesto right away, place in a container that has a tight-fitting lid. Smooth out the top surface of the pesto, and pour on enough olive oil to cover it completely. This creates an air-proof seal that helps preserve it well. Cover tightly and store in the refrigerator.

Recipe Courtesy of: Mollie Katzen

NUTRITION INFORMATION: 263 Calories, 27g Total Fat, 5g Saturated Fat, 15g Monounsaturated Fat, 8g Polyunsaturated Fat, 0g Trans Fat, 6mg Cholesterol, 104mg Sodium, 3g Total Carbohydrate, 1g Dietary Fiber, 5g Protein