

## **Pesto Sauce**

Pesto Sauce is a traditional Italian sauce originating in Genoa in the Liguria region of Northern Italy. It is the perfect condiment with crusty bread, pasta and charcuterie plates!

### Ingredients:

2 c. (packed) fresh basil leaves

½ c. freshly grated parmesan

½ c. extra virgin olive oil

1/3 c. pine nuts

3 cloves garlic

Sea salt and freshly ground black pepper to taste

Place all ingredients into a food processor and pulse until smooth. Can be saved in an airtight container for up to one week.

If you don't have a food processor, traditional pesto can also be made using a mortar and pestle.