

Pesto Genovese

Top pasta, pizza, and sandwiches with a classic Italian pesto.



Active Kitchen Time: 10 minutes

Ingredients



1 clove
garlic



2 cups basil,
loosely packed



1 Tbsp
pine nuts



1/3 cup grated
Parmesan cheese



1 tsp
kosher salt



1/3 cup
olive oil

Tools



food
processor



dry measuring
cups



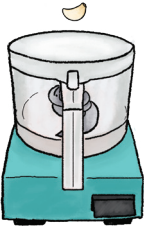
measuring
spoons



liquid
measuring cup

Steps

1



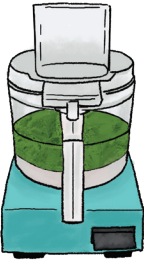
Smash and peel garlic. Add to food processor.

2



Add basil, pine nuts, Parmesan, and salt to food processor.

3



Blend until finely minced, 1-2 minutes.

4



Add olive oil. Blend until smooth, 2-3 minutes. TASTE & SHARE!

Culture



Sauce Boss

Pesto was invented in the Italian city of Genoa, and is now one of the most popular sauces in the world. Can you name two other well known sauces invented in Italy that match the colors of the Italian flag? Which is your favorite?