

## Purple Basil Pesto

Serves: 6 tablespoons

Total Time: 15 minutes

Creating your own Purple Basil Pesto opens the door to a new world of culinary possibilities. With its unique color and distinctive taste, this pesto is a testament to the creativity that can be found in the kitchen.



## INGREDIENTS

- 1 cup Fresh Hydroponic Purple Basil Leaves from LocAL Lettuce Heads Farm
- 2 tbsp Toasted Pine Nuts \*
- 1 smashed Garlic Clove
- 1/4 cup Papa Vince Extra Virgin Olive Oil
- 1/2 tsp Fresh Lemon Juice
- 1/4 tsp Sea Salt
- 1/4 cup finely grated Parmesan Cheese \*\*

\* Walnuts, Pistachios, and Almonds can easily replace Pine Nuts in Pesto recipes.

\*\* Pecorino Romano, Asiago, and Manchego Cheese can replace Parmesan Cheese.

## HOW TO MAKE

1. **Prepare the Purple Basil.** Gently rinse these purple basil leaves in cold water. Then, pat them dry using a paper towel or a clean kitchen towel. No wet leaves allowed!
2. **Time to Toast those Pine Nuts!** Toss them into a small skillet (without any oil) and cook them on medium heat. Keep stirring them until they turn golden brown and smell nutty and unique. Take them off the heat and let them cool down.
3. **Combine Ingredients.** Add the washed and dried purple basil leaves, toasted pine nuts, and the smashed garlic clove in a food processor. TIP: Give it a few pulses to break everything down and make a paste.
4. **Drizzle in Extra Virgin Olive Oil.** Slowly drizzle in the extra virgin olive oil with the food processor or blender running. Adding olive oil helps create a smooth and cohesive pesto consistency.
5. **Add Lemon Juice and Salt.** Stop the machine and scrape the sides. Toss in the fresh lemon juice and a pinch of sea salt. They're the secret ingredients that give your pesto that extra kick and balance.
6. **Incorporate Parmesan Cheese.** Get the finely grated Parmesan cheese in there. Start the processor again and add the cheese little by little. This makes your pesto all creamy.
7. **Taste and Adjust.** Take a taste break to see if your pesto is good. You can add salt, lemon juice, or cheese if it needs more zing.
8. **Final Blending.** It's time to blend everything until it's all mixed and mingling nicely. You can make it as chunky or as smooth as you like.
9. **Storage.** Transfer the Purple Basil Pesto to a clean, airtight container. To maintain its vibrant color, press a layer of plastic wrap directly onto the surface of the pesto before sealing the container with a lid.
10. **Enjoy and Serve.** Purple Basil Pesto is incredibly versatile. Use it as a pasta sauce, spread it on sandwiches, drizzle it over grilled vegetables, or mix it into soups for extra flavor and color.