

Basil Pesto

- 2 cups fresh basil leaves
- ½ cup coarsely chopped walnuts
- ½ cup freshly grated parmesan cheese
- ½ cup extra-virgin olive oil
- 2 large garlic cloves
- Juice of one large lemon
- Salt and pepper to taste
- Add a pinch of red pepper flakes, if desired

Pulse the basil and walnuts in a food processor. Add the garlic and olive oil and pulse again, add cheese, lemon juice, and salt and pepper and pulse till well blended, scraping the sides as needed. Pulse a few more times.

Store in an air-tight container in the refrigerator.

Pesto has all sorts of wonderful uses: tossed with hot pasta for a quick lunch or dinner, marinating chicken/fish, accompanying eggs (think how yummy it would be in an egg salad sandwich!), mixed in a vinaigrette for salads, tossed with roasted tomatoes to accompany a steak ... the possibilities only limited by your imagination.