

BASIL PESTO

(Food Network)

2 cups packed fresh basil leaves

2 cloves garlic

1/4 cup pine nuts (I left these out)

2/3 cup extra-virgin olive oil, divided

kosher salt and freshly ground black pepper, to taste

1/2 cup freshly grated Pecorino cheese

Combine the basil, garlic and pine nuts in a food processor and pulse until coarsely chopped. Add 1/2 cup of the oil and process until fully incorporated and smooth. Season with salt and pepper.

If using immediately, add all the remaining oil and pulse until smooth. Transfer the pesto to a large serving bowl and mix in the cheese.

If freezing, transfer to air-tight container and drizzle remaining oil over top. Freeze for up to 3 months. Thaw and stir in the cheese.

Makes 1 cup.

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