

# SPINACH BASIL PESTO



**Prep Time:** 15 minutes

**Serves:** about 2 cups

## Ingredients:

- 2 cups packed fresh basil leaves
- 1 cup packed fresh baby spinach leaves
- 1 cup pine nuts (or walnuts)
- $\frac{3}{4}$  cup fresh finely grated parmesan cheese
- 2 garlic cloves
- $\frac{1}{2}$  tsp. kosher salt
- Pinch of red pepper flakes (optional)
- 1 tbsp. fresh lemon juice
- Freshly ground pepper to taste

## Method:

1. In the bowl of a food processor fitted with a steel blade, pulse the basil, spinach, salt, pepper, and garlic cloves until broken up.
2. Add the pine nuts (or walnuts) and process 10-15 seconds.
3. Add the parmesan cheese, place the top back on, and while the processor is running, slowly pour the olive oil in through the feeder tube until all is incorporated. Adjust seasoning for salt and pepper if needed.

## Notes:

- These pesto's freeze beautifully! Double or triple the batch to keep on hand for easy dinners. I usually freeze them in small glass ball jars or using an ice cube tray (once frozen, remove them from the tray and keep frozen in a ziplock freezer bag)
- The pesto's will keep in the fridge for about a week if not frozen for later use.
- Pesto is a great alternative to use as pizza sauce, drizzled over omelets, mixed with sour cream or greek yogurt for a dip, used as a pasta sauce, or mixed into salad dressings.
- The sun dried tomato olive pesto is especially delicious mixed into a brick of cream cheese to make a spread to put on a cheese plate, or spread onto a flour tortilla for a sandwich wrap.
- The spinach basil pesto does have an earthy taste at first but mellows down quite a bit over time.
- The top of the pesto will brown quickly, so when storing in the fridge or freezer, place a teaspoon or two of olive oil over the top to cover which will help prevent the browning.
- Need it dairy free? Just omit the cheeses to make it a vegan.
- Pine nuts can easily be substituted with walnuts or almonds. For deeper flavor, you can toast the nuts in a 350 degree oven for 8 minutes or until lightly toasted. Just make sure your nuts are fully cooled before processing into the pesto.

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