

Basil Almond Pesto



What You'll Need:

- 3 cups (4 oz) fresh basil leaves
- ½ cup roasted almonds
- ½ cup grated parmesan or pecorino cheese
- 4 whole garlic cloves, peeled
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon red pepper flakes
- ½ cup olive oil

What You'll Do:

1. To create the perfect pesto, you can use either a food processor or a blender. I personally think using a food processor is easier, but I have made pesto many times in a blender. The blender route requires a little bit more effort, but just a little bit.
2. Add all ingredients to the food processor or blender EXCEPT for the olive oil. Pulse or blend until ingredients are well broken down. If you are using a blender, this is where you may need to use a spatula to help the ingredients find their way. With the blender turned OFF, stir the ingredients around and keep blending until they are evenly broken down.
3. Now, you're going to slowly drizzle the olive oil into the food processor as you pulse, incorporating it bit by bit into the pesto. If you are using a blender, add olive oil as you blend if your blender allows, otherwise add it bit by bit however you can.
4. Your pesto should look well incorporated and stunningly green. Be sure to check on those almonds—they like to hide and act difficult! It will come as no surprise to anyone that I am team CHUNKY PESTO, but you can make your basil almond pesto as smooth as you like!
5. Store your pesto in the fridge until you are ready to use it. It should last about a week, but as always, follow your nose!