

## **Pesto Sauce**

The Beader Chef Original

**Yield:** ~1 cup

### **Ingredients:**

- 2 cups Basil Leaves, washed and well dried
- 1 tbsp. Pine Nuts
- 2 Garlic Cloves (or more to taste)
- 1/2 cup Olive Oil
- 1/3 cup Grated Parmesan Cheese

### **Directions:**

1. Combine the basil leaves, pine nuts and garlic in a food processor until minced and paste like.
2. Once well minced, add oil in a steady stream as the food processor continues to run.
3. Once the oil is well mixed in, add the cheese and process until just incorporated. Use right away or store in the fridge or freezer in an airtight container.

### **Note:**

Great for pasta, rice/risotto, sandwich spread, a marinade for chicken and much more!