

Best-O Pesto

Recipe By Norene Gilletz



Cooking and Prep:  15
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Serves:  6

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb

Source: OU Kosher

Ingredients (8)

Main ingredients

- 2 tablespoons pine nuts or walnuts
- 2 cups tightly-packed fresh basil leaves
- 1/2 cup fresh flat-leaf parsley leaves
- 4 cloves garlic, peeled or 4 cubes [Gefen Frozen Garlic](#)

- 2 to 3 tablespoons grated parmesan cheese
 - 2 tablespoons **Bartenura Extra-Virgin Olive Oil**
 - 1/4 cup **Gefen Tomato Juice**
 - salt and pepper to taste
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Start Cooking

Prepare the Pesto

1. Place nuts in a small skillet and brown over medium heat for two to three minutes. Wash basil and parsley thoroughly. Wrap in paper towels and dry well.
2. Start the processor and drop garlic through feed tube. Process until minced. Add nuts, basil, parsley and cheese. Process until fine, about 15 seconds.
3. Drizzle oil and tomato juice through the feed tube while the machine is running. Process until blended. Season to taste.

Note:

Pesto keeps four to five days in the refrigerator and can be frozen for up to two months.

Tip:

When fresh basil is expensive, use a combination of basil and fresh baby spinach. It works perfectly! Freeze pesto in ice cube trays. Transfer cubes to a re-sealable plastic freezer bag and store in the freezer. Each cube contains two tablespoons pesto. Add a cube of pesto to your favorite pasta sauce, soup, salad or vegetarian stew.