



Presto...Pesto!

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tbsp pine nuts (or walnuts, if you like a tangier, more robust taste)
- 2 cups fresh **basil**
- 1/2 cup olive oil (the better quality, the better tasting the pesto!)
- 1/2 cup Parmesan or Romano cheese (I use Romano, as it's not as strong)

Instructions

- Combine all ingredients in a blender, food processor, or large mixing bowl.
- Using a blender, processor, or hand-held puree device, blend until smooth.
- Store in air-tight container in the refrigerator for up to a week. Mix a few tablespoons with warm pasta, spread on sandwiches or toasty bread, or serve as a glaze for chicken or fish.