

## BASIL PESTO

### *Ingredients:*

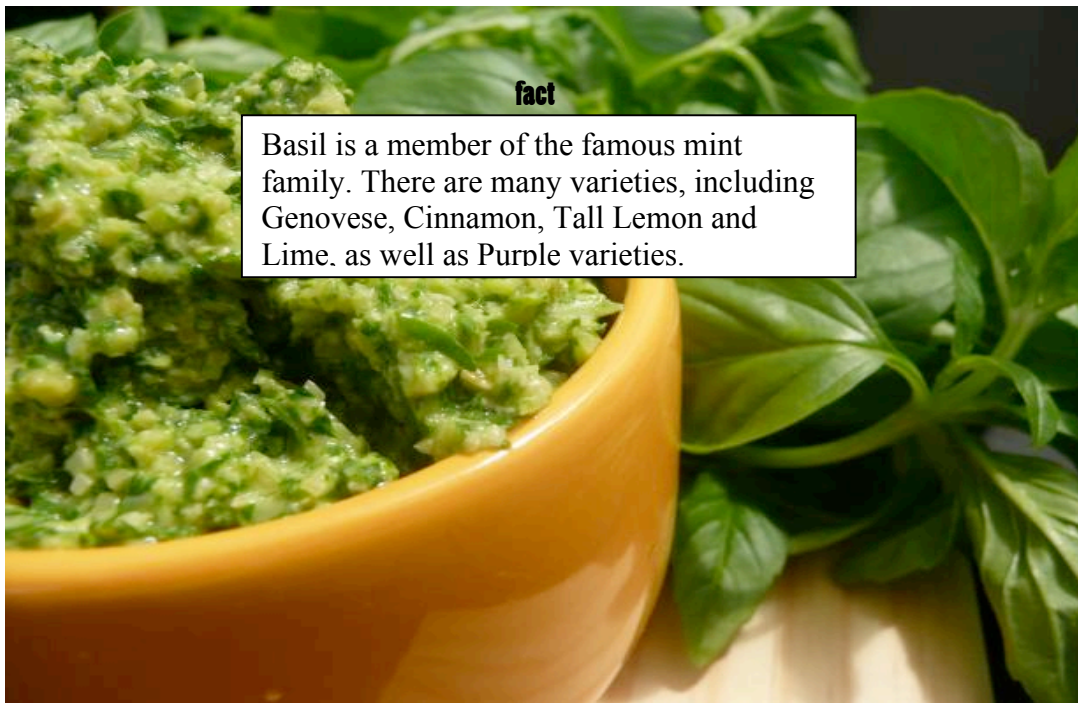
1 cup fresh basil leaves  
¾ cup olive oil  
½ cup walnuts or pine nuts  
2 garlic cloves  
1 tsp salt  
1 tsp lemon juice

**Tip: instead of walnuts, you can use pumpkin seeds in this recipe. Collect and dry the seeds when cooking your pumpkin or squash. To dry, bake in the oven for about 10 to 20 minutes.**

### *Instructions:*

- Rinse the basil. Leave to dry for about 5 minutes.
- Puree all the ingredients in a blender or food processor.
- Serve on toasted baguette slices, or as a sauce in pizza or pasta.
- If you have any leftovers, store them in a tightly covered container in the fridge. Lasts for up to 3 weeks.

Serves 4



### **fact**

Basil is a member of the famous mint family. There are many varieties, including Genovese, Cinnamon, Tall Lemon and Lime, as well as Purple varieties.