

Basil Parsley Pesto

From your box: basil, parsley

Makes 2 cups

½ cup raw walnuts
1 ½ – 2 Tablespoons chopped garlic
2 ½ cups basil leaves, lightly packed
2 ½ cups flat-leaf parsley leaves, lightly packed
¾ teaspoon sea salt
couple of grinds of black pepper
1 cup olive oil
½ cup grated parmesan cheese

Place walnuts and garlic in food processor fitted with steel blade. Process until finely chopped. Add basil and parsley leaves, salt, and pepper. With food processor running, slowly pour in olive oil through feed tube. Process until pureed. Add parmesan cheese and puree until well blended. Toss with pasta, add to sandwiches or vegetables, or freeze in ice cube trays for the winter.

Adapted from <http://pamelasalzman.com/basil-parsley-pesto/>