

Walnut Basil Pesto



Ingredients:

- 1/4 cup walnuts
- 1/2 cup grated Parmesan cheese
- 2 medium garlic cloves
- 3 cups loosely packed fresh basil
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon kosher salt
- 1/4 cup olive oil

Instructions:

1. In a small dry skillet, toast the walnuts over medium high heat, stirring constantly, for about 2 minutes. Remove the nuts to a bowl and allow them to cool slightly.
2. In a food processor, combine walnuts, cheese, and garlic. Process until finely ground, 20 to 30 seconds.
3. Add the basil, lemon juice and kosher salt. Turn on the food processor and gradually pour in the olive oil. Once combined, turn off the food processor.

4. All done! Enjoy!

Nutrition Facts

Servings 12.0

Amount Per Serving

calories 76

% Daily Value *

Total Fat 7 g	11 %
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Saturated Fat 1 g	7 %
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Monounsaturated Fat 4 g	
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Polyunsaturated Fat 2 g	
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Trans Fat 0 g	
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Cholesterol 4 mg	1 %
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Sodium 99 mg	4 %
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Potassium 28 mg	1 %
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Total Carbohydrate 2 g	1 %
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Dietary Fiber 0 g	1 %
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Sugars 0 g	
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Protein 2 g	3 %
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Vitamin A	11 %
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Vitamin C	5 %
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Calcium	39 %
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Iron	0 %
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Recipe adapted from: <https://www.acouplecooks.com/simple-walnut-pesto/>