

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



BESTO PESTO

Shared by Daniel Alvarez, Edible Academy Educator
Yield: 1 jar

Ingredients

- 3 cups fresh basil leaves, packed
- ½ cup extra virgin olive oil*
- 3 medium sized garlic cloves, minced
- Kosher sea salt, to taste

Optional:

- ½ cup grated Parmesan cheese*
- ⅓ cup unsalted pine nuts or sunflower seeds, roasted and unsalted*

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

In a food processor, combine basil, olive oil, and minced garlic. Pulse until well-chopped, adding salt and more olive oil if necessary for desired smoothness. If desired, add nuts and cheese and continue to blend until smooth.

Serve immediately or jar to save.

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