Sweet Basil Pesto

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0

Ingredients:

- 1 1/2 cup basil leaves
- 1/2 cup pine nuts
- 2 garlic cloves
- 2-3 tbsp olive oil
- 2 tbsp honey
- 1/2 tsp lemon zest
- 1/4 to 1/2 tsp salt
- · pinch black pepper

Instructions:

- 1. Place the basil, pine nuts and garlic in a small food processor. Process until minced.
- 2. Add the rest of the ingredients using the lower amount of olive oil and salt. Blend until smooth.
- 3. Taste and add more salt or oil if needed.
- 4. Store in a jar in the fridge for up to 1 week. The top will darken, but it still okay to eat.