
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's still okay to eat.