

RECIPES FROM three eighty ate

GARDEN TO TABLE PESTO

1/4 cup	Italian Parsley
3/4 cup	Fresh Basil
1/2 cup	Parmesan Cheese
2 each	Garlic Cloves, chopped
1/2 cup	Pine nuts or Walnuts, roughly chopped
1/2 - 3/4 cup	Olive Oil

Yield - 30 servings

Serving Size - 1 tbsp

Pre-heat oven to 350F; toast walnuts or pine nuts and let cool.

Prepare the herbs, remove the parsley and basil leaves from the stems and roughly chop both.

Place half of olive oil and remaining ingredients into a blender. Blend to a paste consistency, stopping to scrape down the sides twice. Switch to a low speed and slowly add remaining oil. Cover and store in the refrigerator for up to 5 days.