

# Garden Fresh Pesto Recipe

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## Ingredients:

- 2 cups fresh basil leaves
  - 1 cup fresh parsley
  - 1/4 cup Parmesan Cheese
  - 1/4 cup walnuts
  - 3 cloves of garlic
  - 1/2 cup olive oil
  - salt (to taste)
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## Directions:

1. In a food processor or blender, add basil, parsley, parmesan cheese, walnuts and garlic. Pulse until coarsely chopped (about 10 pulses)
  2. With the motor running, slowly drizzle in the olive oil and process until smooth. Season to taste with salt.
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## Notes:

This recipe is meant to be used with home grown basil and parsley. Be sure to use this pesto within 5-7 days after making. This can be frozen for up to 5 months but best if used fresh.

*12 servings:*

*Recipe Feature on [BrenHaas.com](http://BrenHaas.com) | [bren@brenhaas.com](mailto:bren@brenhaas.com)*