



BASIL & OREGANO PESTO

INGREDIENTS

- 2 bunches fresh picked Basil (about 2C packed)
- 1-2 Tbsp fresh picked Oregano
- 2-3 peeled fresh cloves of Garlic
- 1 C grated Parmigiano Reggiano cheese
- 2½ Tbsp of Walnuts or Pine Nuts
- Juice of 1 lemon
- ¼ C Olive Oil



INSTRUCTIONS

1. In a food processor or blender place the Basil, Oregano, Garlic and Olive Oil.
2. Blend until chopped fine, if you like a smoother Pesto let it blend or process longer.
3. Proceed by adding the cheese and then the Walnuts, this will thicken up the mixture.