

# Basil and Parsley Pesto

This dish works as an hors d'oeuvres on crackers or as a main dish on pasta. I don't use as much olive oil as is found in most recipes. The nut mill cuts the nuts and can be placed in the dishwasher.



## Ingredients:

- 1/4 cup raw pistachio nuts
- 1 large bunch of basil (2 oz. leaves)
- 3 small bunches of parsley (2 1/2 oz. leaves)
- 1 clove garlic
- 1 tsp. kosher salt
- 2 Tbsp. olive oil

## Equipment:

- Nut mill (see Amazon.com aka nut chopper)
- Food processor
- Digital food scale



☑	Directions	Time (min)
	Process 1/4 cup pistachio nuts in the mill or chop with knife	1
	Wash basil and parsley and pat dry on paper towel	2
	Remove leaves from basil and parsley stems. Discard stems.	2
	Weigh basil and parsley leaves. Use about 2 oz. each or slightly more parsley.	1
	Peel and slice garlic clove	1
	In a food processor, chop parsley, basil, nuts, 1 tsp. salt, and garlic	1
	Transfer to bowl. Stir in 2 Tbsp. olive oil by hand.	1
	Total	9

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