

# Parsley Pesto

*Swick*

Makes 1 cup | Active Time: 15 minutes | Total Time: 15 minutes

- 1/3 cup roasted nuts (almonds & pine nuts)
- 4 cups (1 bunch) flat-leaf parsley
- 1/2 cup fresh basil
- 1/3 to 1/2 cup extra-virgin olive oil
- 2 to 4 tbsp Plant-Based Parmesan
- 1/2 tsp fleur de sel
- 1/8 tsp freshly ground black pepper

To make the pesto, pulse the almonds and pine nuts together until smooth. Next, add about half of the parsley and pulse to combine. Next, add the basil, remaining parsley, a few tablespoons of the olive oil, and a tablespoon or so of the Plant-Based Parmesan and pulse again.

Lastly, taste for seasoning, add salt and pepper as desired.

The pesto will keep for a day or so in the refrigerator but as with most pestos, it's best when first made as the color is so vibrant and green.

This pesto was literally made for this Parsely Pesto Pasta dish but of course, it can be used in a variety of other dishes.