

# Pontious Farm

**Delicious, quick, easy...**

## Pontious Basil Pesto Mix

*2 cups Fresh basil, washed & patted dry*  
*2/3 cup Parmesan cheese*  
*1/4 cup Pine nuts (or substitute walnuts)*  
*1 tsp Salt*

**To prepare:**

1. Toast pine nuts in a dry skillet over medium heat, stirring constantly until lightly browned (about 5 minutes).
2. In a food processor, mince basil, cheese, nuts, and salt by pulsing the machine about 8 times.

**To serve:**

1. Cook pasta to taste, rinse in hot water, drain, and serve individual helpings.
2. Spray or pour olive oil over pasta.
3. Sprinkle pesto mix over pasta.

**Tips:**

- o Pesto stores beautifully in refrigerator or freezer. Store in freezer bag and lay flat.
- o Many enjoy pesto mix spread over crackers, eggs, salads, sandwiches...

**Serves 2**

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