



Basil and Parsley Pesto



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Ingredients



2 cups loosely packed basil leaves
1 cup loosely packed Italian parsley
1/4 cup slivered almonds, toasted
2 garlic cloves
4 tsp grated lemon zest
1/3 cup lemon juice
2 tablespoons honey
1/2 teaspoon salt
1/2 cup olive oil
1/2 cup grated Parmesan cheese

Directions



Place basil, parsley, almonds and garlic in a small food processor;
pulse until chopped. Add lemon zest, juice, honey and salt; process until blended. Continue processing while gradually adding oil in a steady stream. Add cheese; pulse just until blended.

Store in an airtight container in the refrigerator for up to 1 week.

Sourced From: <https://www.tasteofhome.com>

