

## **Pesto Sauce**

### **Ingredients:**

- 2 cups fresh basil leaves
- 1/2 cup pine nuts
- 1/2 cup grated Parmesan cheese
- 2 cloves garlic, minced
- 1/2 cup olive oil
- Salt and pepper to taste

### **Instructions:**

1. Wash the basil leaves and pat them dry with a paper towel.
2. Toast the pine nuts in a dry skillet over medium heat for 3-5 minutes until they are lightly browned.
3. In a food processor or blender, combine the basil leaves, pine nuts, Parmesan cheese, and garlic.
4. Pulse the mixture a few times until everything is finely chopped.
5. While the food processor or blender is running, slowly add the olive oil in a steady stream.
6. Continue blending until the mixture is smooth and creamy.
7. Season with salt and pepper to taste.
8. Transfer the pesto sauce to a small bowl and serve immediately with pasta, bread, or vegetables.
9. Enjoy your homemade sauces made from fresh garden produce!