



— Cultivate Your Passion for Cooking —

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## **Pistachio & Cashew Pesto**

### **Ingredients**

- 4 garlic cloves
- ½ cup cashews
- 1 cup shelled pistachios
- 1 ½ cups grated *Pecorino Romano*
- 3 cups packed basil leaves
- ¾ cup extra virgin olive oil

**\*You can make this recipe using only pistachios**

### **Preparation**

Pulse garlic in a food processor until finely chopped. Remove basil leaves from stems (discarding stems). Add basil, cheese and nuts. With motor running, drizzle oil in a constant stream until well blended. Using a spatula scrape down sides and keep covered until ready to use.

This pesto is dense. When using it add a little pasta water to moisten.

\* Freezing pesto is the best way to preserve its fresh flavor and bright hue.

Buon Appetito!