

Pecan Parsley Pepper Pesto

Jacob · 30/09/2024



Prep Time

32

Difficult

Medium

Servings

5 cups

Description

Smooth and creamy this pesto not only makes a wonderful dip sandwich spread or soup topping It can also be used as a punch of color and flavor for hot or cold pasta

Ingredients

- - 2 cups flat leaf parsley with stems - 2 cups shelled pecans - 2 cups extra virgin olive oil - 1 cup shaved Parmesan cheese - 30 pitted kalamata olives - 1 jalapeno pepper
- seeded - 3 cloves garlic - 1 lemon
- juiced and zested

Instructions

1. Place the parsley
2. pecans
3. olive oil
4. Parmesan cheese
5. olives
6. jalapeno pepper
7. garlic
8. lemon juice
9. and lemon zest in the bowl of a blender or food processor
10. and pulse until smooth and creamy. Store in refrigerator.