

**Nut-free Spinach Basil Pesto**

**Season:** Summer

**Type:** Accompaniment

**Difficulty:** Easy

**Serves:** 1 cup

**From the garden:** spinach , lemons **Source:** twopeasandtheirpod.com

Dietary considerations: sauce contains dairy.

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| **Equipment:**BlenderSalad spinnerChef’s knifeChopping boardJuicerMeasuring jug | **Ingredients:**4 cups spinach2 cups basil1 clove garlic1 tablespoon lemon juice¼ cup Parmesan cheese½ teaspoon salt½ teaspoon pepper¼ cup olive oil |

**What to do:**

1. Wash spinach and basil thoroughly. Dry in the salad spinner.
2. Crush garlic with the flat side of a knife then roughly chop.
3. Juice lemon.
4. Grate Parmesan cheese.
5. Place spinach, basil, garlic, lemon juice, Parmesan cheese, salt and pepper in blender.
6. While blending, slowly pour in olive oil and process until smooth.
7. Store in a jar in fridge for 2 weeks or you can freeze.