



Creamy Pistachio Pesto Sauce



Ingredients:

- 2 cups fresh basil leaves packed
- ½ cup Pistachio nuts
- ½ cup grated pecorino or parmesan cheese
- 1 Clove garlic peeled
- 1 tsp lemon zest
- ½ cup extra-virgin olive oil
- ¾ - 1 cup heavy cream
- ¼ tsp salt plus more to taste
- ¼ tsp pepper plus more to taste

Instructions:

1. Place basil leaves, pistachio nuts, grated pecorino or parmesan cheese, garlic clove, and lemon zest in a food processor, cover and pulse until finely ground.
2. Then add in the olive oil, ¼-teaspoon salt and ¼-teaspoon ground pepper. Pulse again until a smooth, thick pesto sauce is formed.
3. Add ¾-cup heavy cream. Pulse just a few times to incorporate the cream. Add an additional ¼ cup of heavy cream if needed. However, if the sauce is too thick, you can thin it out with a little water.
4. Taste, then salt and pepper as needed. Refrigerate until ready to use.

Chef's Tips That Work

- Keep in the refrigerator for up to 5 days.
- **Do not cook** the pesto sauce directly, as this would greatly change the lovely, fresh flavor. Instead, either incorporate the raw pesto into cooked (and at least slightly cooled) dishes, serve chilled, or enjoy at room temperature.
- This sauce is perfect for serving as a cold dip with seasonal veggies, crackers, pita and/or baguette slices.
- It is fantastic as a unique sandwich spread, on both cold cut sandwiches and hot [Paninis](#).
- Try our fabulous [Basil Pesto Chicken Pasta](#) with creamy pesto as an easy weeknight meal this summer!