





United States Department of Agriculture

PISTACHIO PESTO

Yields 6 servings

Prep Time: 5 minutes

- 1/3 cup of Shelled Pistachios
- 3 cups lightly packed fresh Basil leaves
- ½ cup freshly grated Parmesan
- 3 Cloves of Garlic
- 1 teaspoon Sea Salt
- ½ teaspoon freshly-cracked Black Pepper
- ½ cup Extra-Virgin Olive Oil

1. In a food processor or blender, pulse the basil, Parmesan, pistachios, garlic, salt and pepper together until finely-chopped.
2. With the food processor or blender still running, slowly drizzle in the olive oil until it is completely combined. Pause the food processor or blender and scrape down the sides, then pulse again until the mixture is smooth.
3. Serve immediately. Or refrigerate in a sealed container for up to 3 days, or freeze for up to 3 months

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