

Recipe Name **Mint Pesto**

Ingredients: ½ cup fresh mint leaves, packed
 ¼ cup lightly toasted, unsalted pistachios
 1 large garlic clove
 ½ cup extra virgin olive oil
 Kosher salt and Pepper to taste

Directions

1. Place pistachios and garlic into the bowl of food processor and pulse until crumbly.
2. Add fresh mint and olive oil, processing until mostly smooth
3. Add salt and pepper to taste, pulsing to ensure that it is well combined.

This pesto is fantastic on either fish, chicken, vegetables or lamb.

This will stay in an airtight container in the refrigerator for 2-3 days or it can be frozen in muffin cups for individual use.

