



Lemon Basil Almond Pesto

1 1/2 cups whole almonds, peeled and lightly toasted
2 cups packed fresh basil leaves
2 garlic cloves, peeled and left whole
2 tbl freshly squeezed lemon juice (about half lemon)
1 tsp finely grated lemon zest (about 1 lemon)
3/4 cup extra-virgin olive oil
1/2 tsp salt

1. In the bowl of a food processor fitted with a metal blade, grind the almonds to a meal.
2. Add the basil, garlic, lemon juice and lemon zest and puree (don't worry if it doesn't puree completely at this point, it will have a change after you add the olive oil). Slowly add the oil and process until smooth. Blend in salt and adjust seasoning to taste.
3. Serve at once. Cover leftover pesto with a film of olive oil in a tightly sealed container and refrigerate for up to 2 weeks.