

Sundried Tomato Pesto

by Domenica Catelli



Ingredients:

1 cup sun-dried tomatoes packed in oil,
drained

1/4 cup Parmesan cheese, freshly grated

1/2 cup - 3/4 cup extra virgin olive oil

1/4 cup (packed) fresh basil leaves

1/4 cup (packed) fresh parsley leaves

1/4 cup pine nuts

2 garlic cloves, crushed under a knife and
peeled

dash fresh ground pepper

Process:

1. Process all the ingredients and half of the olive oil in a food processor fitted with the metal blade.
2. Slowly pour in the remaining oil as the pesto is processing.
3. Blend until the mixture forms a coarse paste; add more oil if you desire a thinner paste.