

Sicilian Pesto



Sicilian Pesto is similar to Basil Pesto but it uses both fresh basil and fresh marjoram. Toasted almonds are substituted for the pine nuts.

Preparation time: 10 minutes

Organize Your Ingredients!

Notes on Organizing

You can actually simply prep as you go when making pesto.

Sicilian Pesto

1/2 C. slivered almonds (toasted)
2-1/2 C. washed basil leaves
1/4 C. fresh marjoram leaves
2 cloves garlic (peeled)
1/3 C. olive oil
1/2 C. shredded Parmesan cheese

Assembly Instructions

1. Place all Sicilian Pesto ingredients in food processor and grind until fine.
2. Measure 1/2 C. pesto for tonight's meal. Store unused pesto in fridge in container with a tight-fitting lid.
3. Pour about 1/4 C. olive oil over the top of the pesto before storing.

When using pesto stored in the fridge, scrape back the oil on top and spoon off desired amount. Re-cover with oil. Pesto will keep a couple of weeks. It's also great on any variety of pasta or roasted vegetables.

