



## basil PESTO

**PREP TIME**  
10 MINUTES

**COOK TIME**  
2 MINUTES

**YIELDS**  
3½ CUPS

**VEGETARIAN** **DAIRY\*** **NUTS\***

*\*Cheese and nuts can be omitted.*

### TOMATINA®

*fresh italian*

- Sauces made from scratch
- Recipes inspired by the seasons
- Fresh-baked breads
- Desserts made daily

### TOMATINA®

#### FROM YOUR KITCHEN

- 12-14 cups fresh basil leaves
- ¼ bunch fresh Italian parsley
- 1 tablespoon toasted pine nuts
- 1 tablespoon salt
- ¼ teaspoon black pepper
- 1 tablespoon chopped garlic
- 2 cups canola oil
- 1 cup grated Parmesan



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## basil PESTO

1. Cook **basil** and **parsley** in boiling water for 2 minutes. Transfer herbs to bowl of ice water (to stop cooking and help lock in color). Drain; squeeze out as much liquid as possible.
2. Coarsely chop herbs and place in a blender. Add **pine nuts, salt, pepper, garlic**, and **canola oil**; blend on low speed for 1-2 minutes or until smooth.
3. Transfer to medium bowl. Add grated **Parmesan** and mix well. Press plastic wrap directly onto surface of pesto and chill.

*There are many uses for fresh basil pesto. At Tomatina, you will find it as a pizza topping, pasta sauce and on our signature piadine!*