



JERNEJ KITCHEN

SPINACH BASIL PESTO SAUCE

Spinach Basil Pesto Sauce is such an amazing recipe that you can use for a variety of dishes. Made in just 10 minutes and can be made months in advance.

MAKES 1 JAR (350 ML)
PREPARATION: 10 MINUTES

SPINACH BASIL PESTO SAUCE

100 g fresh basil leaves (5 cups)
50 g fresh parsley leaves (2 cups)
25 g fresh mint leaves (1 cup)
50 g fresh spinach (2 cups)
40 g freshly grated Pecorino Romano cheese (3/8 cup)
2 cloves of garlic
4 tbsp olive oil
20 g pine nuts (1/8 cup) (or almonds, breadcrumbs, walnuts)
1 tsp lemon juice
4 ice cubes

TOOLS AND EQUIPEMENT Sponsored

salad spinner
blender
jar

WASH THE GREENS

Wash and dry the green (basil, parsley, mint, and spinach) using a salad spinner.

BLEND

In a blender blend together the greens, Pecorino Romano cheese, peeled garlic cloves, olive oil, lemon juice, and pine nuts (or other nuts). Add the ice cubes - they will prevent the oxidation and preserve the beautiful green color. Pulse a few times to get a creamy Spinach Basil Pesto Sauce. Season to taste with salt and pepper.

SERVE OR STORE

Transfer your pesto to a bowl or a glass jar. Add a tablespoon of olive oil on top of the pesto in a jar to cover the pesto. Store in a fridge for up to a week or use immediately on pasta, salad, fish, meat. You can also freeze the pesto in ice cube molds to have your pesto ready any day of the year. Keep it frozen for up to 2 - 3 months.

TIP

To prevent the oxidation, cover the glass jar in aluminum foil (the exterior of the jar).