



AT LENOX HILL NEIGHBORHOOD HOUSE

## Spinach Basil Pesto

This is a very flexible recipe. We at Lenox Hill Neighborhood House make it with whatever greens we have on hand. We use up any herbs that may be losing their perfect freshness. We avoid using nuts or seeds, although you may. This pesto tastes great on chicken, fish, grains and roasted vegetables or as a dip.

Yield: 4 Cups

### Ingredients:

4 Cups Fresh Spinach, Cleaned and Packed

2 Cups Basil, Cleaned and Packed

3 Cloves, Fresh Garlic

1 Cup Olive Oil

Juice of 1 lemon, Zested

$\frac{3}{4}$  Cup Parmesan Cheese, Grated

$\frac{1}{2}$  Tablespoon Salt

$\frac{1}{4}$  Cup Water to thin out if needed

### Directions:

1. Place spinach, basil, garlic, lemon juice and oil in a blender or food processor and puree.
2. Add parmesan cheese, salt and lemon zest. If too thick, thin out with water. Refrigerate until ready to use.

Note: This can be done without a food processor. Just chop spinach and basil and garlic very well. Add all other ingredients and refrigerate. Can also be made using cilantro, kale or a blend.