

SPINACH BASIL PESTO

Yield: 6 Servings | Serving Size: 1/4 cup

Cost/Serving: \$0.54

Ingredients:

1 1/2 cups fresh spinach, packed

3/4 cup fresh basil leaves, packed

1 garlic clove, peeled

1 tbsp lemon juice

2 tbsp parmesan cheese, grated

1/4 tsp salt

1/4 tsp ground black pepper

3 tbsp olive oil

Directions:

- 1. Place spinach, basil, garlic, lemon juice, parmesan, salt, and pepper in a blender or food processor.
- 2. Slowly pulse the blender or food processor while pouring in the olive oil.
- 3. Blend for 30 seconds or until smooth. Scrape sides of blender or food

processor as needed.

This institution is an equal opportunity provider.

- 4. Serve immediately with pasta, sandwiches, meats, pizza, etc.
- 5. Pesto can be stored in an airtight container or in the refrigerator for up to 5 days or frozen.

Recipe adapted from Anna Holloway and MT Harvest of the Month

Nutrition Facts

6 servings per container

Serving size 1/4 cup (0.0g)

Amount Per Serving Calories

80

Calories	<u> </u>
9	6 Daily Value*
Total Fat 8g	10%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 4.6mg	25%
Potassium 80mg	2%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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