



Donna Tantillo's Spinach and Walnut Pesto

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Ingredients:

2 cups fresh baby spinach, stems removed
1 cup freshly grated Parmesan cheese
1 cup fresh parsley leaves, chopped
1/2 cup chopped walnuts
1/4 cup water
3 cloves garlic
2 tablespoons lemon juice
1/4 teaspoon salt, or more to taste
1/8 teaspoon ground black pepper
1/2 cup extra-virgin olive oil

Preparation:

Place spinach, Parmesan cheese, parsley, walnuts, water, garlic, lemon juice, salt, and pepper in a food processor.

Blend until well combined.

Slowly pour in oil, while food processor is running, until the mixture forms a smooth paste.

May add more olive oil if needed to make a smooth pesto.

Serving Suggestions:

Serve over linguine or any other long pasta.

Serve over quinoa.

Add to a cold summer pasta salad.

Use as a dip with toasted slices of baguette.

Spread on baked or roasted chicken or salmon steaks.