

# Featured Ingredient... Mint



## BASIL MINT PESTO

### INGREDIENTS

- 1 garlic clove, peeled
- 1 ½ cups lightly packed mint leaves
- 1 cup lightly basil leaves
- ¼ cup toasted pine nuts
- ⅛ teaspoon red pepper flakes
- 1-2 tablespoons fresh lemon juice, to taste
- Salt and freshly ground black pepper
- 2 tablespoons water
- ¼ cup plus 2 tablespoons extra virgin olive oil

### DIRECTIONS

1. With the motor running, drop the garlic clove through the feed tube to chop. Scrape the sides.
2. Add the mint, basil, pine nuts, red pepper flakes and 1 tablespoon of lemon juice. Season with salt and pepper. Process to a coarse puree. Scrape down the sides.
3. With the motor running, drizzle the water and extra virgin olive oil through the tube to incorporate. Taste and add more lemon juice if you prefer a brighter flavor. If you prefer a thinner texture, you can also blend in more olive oil to taste. Season with additional salt and pepper, if needed.
4. Toss with pasta and enjoy!