

## **Parsley Pesto**

Serve 4

Henri T. de Hahn

1 bunch of parsley  
¼ - ½ cup pine nuts or almond slices toasted in skillet  
1 garlic clove (small to medium)  
½ Parmesan  
Kosher salt and freshly grated black pepper  
¼ olive oil or more to create medium pesto texture

1. Mix all ingredients together in a food processor
2. Adjust any ingredient to emphasize taste
3. Always keep some pasta water (1/4 cup) to adjust thickness depending on type of pasta

NOTE: This pesto keeps well in freezer for several months