



Spinach & Basil Pesto With Extra Virgin Olive Oil

1 cup packed fresh basil leaves, washed and dried

1 cup packed fresh baby spinach leaves, washed and dried

1/2 cup grated Pecorino Romano cheese

3 cloves of garlic, peeled

1/2 cup super fresh and fruity Extra Virgin Olive Oil

1/4 cup toasted pine nuts (optional)

2 teaspoons kosher salt or to taste

Directions

In the jar of your blender add the salt, garlic, spinach, and basil followed by the cheese, nuts, and olive oil.

Process on low until smooth, about 10-15 seconds, scrape down the sides as necessary. Makes about 2 cups of pesto