



Italian Parsley Pesto With Tuscan Herb Olive Oil

- 4 cups Parsley leaves
- 1 head garlic – chopped
- ½ cup grated Parmesan Cheese
- 1 cup Tuscan Olive Oil

Put parsley in food processor. Chop until minced, add garlic and cheese. Pulse until blended, add oil in a slow drizzle. Process until smooth. Start with ½ cup of oil and add more as desired. Consistency is up to you. If using for roast you will want it more like a paste.

Note: if you would like this works well with basil as well.