



Garlic Pesto

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Cup	10 MIN	0 MIN		8

Garlic pesto is a fresh and vibrant sauce made with basil, garlic, olive oil, and parmesan cheese. It has a rich, herbaceous flavor with a bold garlic kick that makes it perfect for a variety of dishes. This easy homemade pesto comes together in minutes and is far more flavorful than store-bought versions. It's perfect for pasta, sandwiches, salads, or as a dip.

Ingredients

- 2 cups fresh basil leaves
- 3-4 garlic cloves
- ¼ cup pine nuts (or walnuts)
- ½ cup olive oil
- ½ cup grated parmesan cheese
- Salt and pepper to taste

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 0 minutes

- Total Time: 10 minutes
- Servings: ~1 cup
- Course: Sauce / Condiment
- Cuisine: Italian

Cooking Method

Instructions

1. Add basil, garlic, and nuts to a food processor.
2. Pulse until finely chopped.
3. Slowly add olive oil while blending.
4. Add parmesan cheese and blend until smooth.
5. Season with salt and pepper.
6. Adjust consistency with more oil if needed.
7. Serve immediately or store.

Cooking Tips

- Use fresh basil for best flavor
- Add oil slowly for smooth texture
- Avoid over-blending to keep color bright

Variations

- Use walnuts or almonds instead of pine nuts
- Add lemon juice for freshness
- Make it dairy-free by skipping cheese
- Add spinach for a milder flavor

What to Serve with Garlic Pesto

- Pasta
- Sandwiches and wraps
- Grilled vegetables
- Chicken or seafood
- Bread or crostini

Storage

Store in an airtight container in the refrigerator for up to **5 days**.

Reheating

Not required. Serve fresh or at room temperature.

Frequently Asked Questions

Can I freeze pesto?

Yes, freeze in small portions for up to 2 months.

What nuts work best?

Pine nuts are traditional, but walnuts are a great alternative.

Why is my pesto bitter?

Over-blending or old basil can cause bitterness.

Recipe Author

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