

Spinach Pesto

Adapted from Giada De Laurentiis for Food Network

Makes about 2 1/4 cups

6 ounces baby spinach

3/4 cup pine nuts

3 cloves garlic

5 teaspoons grated lemon peel

6 tablespoons fresh lemon juice (about 3 lemons)

1 cup extra virgin olive oil

1/4 teaspoon salt

Freshly ground black pepper, to taste

Freshly grated Parmesan

Add pine nuts to a sauté pan and stir over medium low heat until lightly toasted. Remove from heat and set aside.

Pulse the spinach in a food processor until lightly chopped. Add the pine nuts, garlic, lemon peel, and lemon juice and lightly pulse a few times. With the machine running, gradually add the olive oil. Mix until the olive oil is thoroughly combined. Add salt and pulse. Pour the pesto into ice-cube trays and store in the freezer for future use.

When ready to use the pesto thaw and stir in about 1 tablespoon Parmesan for every 1 1/2 tablespoons pesto you are using. Season the pesto with pepper, to taste.