Basil and Parsley Pesto

**Ingredients**

1 cup of basil leaves  
½ cup of parsley leaves  
1/3 cup parmesan cheese  
2 cloves of garlic  
½ cup olive oil  
1 tablespoon lemon juice

**Method**

Wash and dry basil and parsley leaves.  
Finely grate parmesan cheese.  
Peel and crush garlic in a garlic crusher or mortar and pestle.  
Place basil, parsley, cheese, garlic, olive oil and lemon juice in a blender or food processor.  
Process until finely chopped – like a rough paste.  
Serve tossed through cooked pasta.

Note for home: Pine nuts can also be added at the processing stage.