



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Basil Spinach Pesto

Ingredients

4 cups (1 litre) spinach leaves
2 cups (500 ml) basil leaves
½ cup (125 ml) canola or olive oil
½ cup (125 ml) parmesan cheese, grated
2 tbsp (30 ml) fresh lemon juice
1 tbsp (15 ml) garlic, minced
¼ tsp (1,25 ml) salt
¼ tsp (1,25 ml) pepper

Preparation

In a food processor or blender, place the spinach, oil, parmesan cheese, lemon juice, garlic, salt, and pepper. Blend until smooth, for about one minute. Stir until well combined and serve with your favourite pasta or fresh zucchini noodles (made with a spiralizer). Store the pesto in the refrigerator for up to two weeks or freeze.