

Virginia Peanut Pesto

*Unsalted Virginia Peanuts, Fresh Basil, Garlic,
Parmesan & Romano Cheeses Blended with Olive Oil*
Sentara Williamsburg Community Hospital

Prep Time: 10 Minutes

Ready In: 12 Minutes

Serving Yields: 1 Cup

Ingredients:

3/4 Cup Roasted Unsalted Virginia Peanuts

3 Cups Loosely Packed Fresh Basil Leaves

1/4 Cup Freshly Grated Parmesan

1/4 Cup Freshly Grated Romano

2/3 Cup Extra Virgin Olive Oil

3 Garlic Cloves

Procedure:

1. In food processor combine garlic & peanuts. Process until chopped fine, scraping bowl as necessary.
2. Add basil leaves, Parmesan and Romano, process until finely chopped.
3. Slowly add olive oil to mixture, processing until well combined.
4. Remove to bowl or mix with your favorite items, BE CREATIVE!
5. Enjoy!