

Small Batch Pesto

Prep Time:10 minutes Total Time:10 minute Course: Appetizer/Main Dish Cuisine: Italian

Keyword: dip, sauce, spinach Servings: 4 servings Calories: 201kcal

Ingredients

*2 cups fresh spinach leaves
*¼ cup toasted pine nuts
*1 clove garlic1 clove garlic
*¼ cup shredded Parmesan cheese
*4 tablespoons olive oil
*½ tablespoon lemon juice
*¼ teaspoon kosher salt



Instructions

Combine all of the ingredients in a food processor or blender and process until smooth, scraping the sides with a spatula or spoon as necessary.

taste and add additional salt to taste.

Use immediately or transfer to a jar and store in the refrigerator covered for up to 1 week.

Notes

If you prefer a thinner consistency, add an extra teaspoon of olive oil to the pesto.

Variations

You don't have to use pine nuts in this recipe (although I highly recommend it). Feel free to use walnuts, cashews, almonds, or pecans instead.

If you want to make basil pesto, use the same amount of fresh basil instead of spinach.

You can add fresh kale, parsley, and cilantro to this recipe if you'd like. Just use the recommended amount of 2 cups total.

How To Toast Pine Nuts

Although you don't have to toast the pine nuts, I urge you to do so. Toasting pine nuts deepens their flavor and definitely improves the pesto. Be sure to watch the nuts carefully, they brown easily and can burn quickly.

There are a few different ways to toast pine nuts. Since we only need a small amount for this pesto recipe, I like to toast them in a small skillet.

Add a tablespoon of olive oil to a pan and swirl to coat the bottom. Heat oil on medium-low for 30 seconds.

Add the pine nuts and stir frequently until they are golden brown.

Immediately transfer the nuts to a plate to stop the cooking process and to prevent burning.

How To Store Spinach Pesto

Store homemade pesto in a small jar covered with a piece of plastic wrap and keep in the refrigerator. It will keep well for up to 1 week. Be sure to stir the pesto before using because the oil will rise to the top.

Can You Freeze Pesto?

Yes, you can freeze spinach pesto. Just spoon some of the pesto into an ice cube tray and freeze until solid. Then, pop out the frozen pesto cubes and transfer them to a freezer safe container or a freezer bag.