Spinach Basil Pesto

Yield 24 servings

Ingredients

- 1 1/2 cups baby spinach leaves
- 3/4 cup fresh basil leaves
- 1/2 cup toasted pine nuts
- 1/2 cup grated Parmesan cheese
- 4 cloves garlic, peeled and quartered
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon lemon zest
- 1/2 cup extra-virgin olive oil

Directions

1. Blend the spinach, basil, pine nuts, Parmesan cheese, garlic, salt, pepper, lemon juice, lemon zest, and 2 tablespoons olive oil in a food processor until nearly smooth, scraping the sides of the bowl with a spatula as necessary. Drizzle the remaining olive oil into the mixture while processing until smooth.