

*a pearl kind of girl*

# Pumpkin Seed Pesto

- 1/2 cup Parmesan, grated
- 2 garlic cloves
- 2 cups basil leaves
- 3/4 cup extra-virgin olive oil
- 1/2 cup Pumpkin Seeds, unsalted
- 1 teaspoon salt

In a food processor, add Parmesan cheese, Alaric and basil leaves. Pulse until finely ground, about 1 minute.

Add half the olive oil and pulse until well combined.

Add pumpkin seeds, the remaining half of olive oil and salt. Pulse until pesto is mostly smooth, add more olive oil as needed.

Pesto can be made up to 2 days ahead. Cover with plastic wrap, pressing directly onto surface, and chill.

