

Basil Spinach Pesto

2 cloves garlic

1/4 cup raw pine nuts

25 fresh basil leaves

1/4 cup fresh spinach leaves

3 T extra virgin olive oil

1/4 cup grated parmesan cheese

sea salt & fresh cracked pepper, to taste

Combine all ingredients in food processor until smooth consistency. Toss pesto on cooked pearly couscous or on sliced tomatoes and mozzarella for a Pesto Caprese salad.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN