



Cuban Oregano Pesto

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 0 MIN

Ingredients

1 cup Cuban oregano leaves	Pinch of salt & pepper
1/2 cup pine nuts, almonds, walnuts or pumpkin seeds	1/3 cup olive oil
1/2 cup grated Parmesan	1 Tbsp. Lemon juice
	2 cloves of garlic, minced

Directions

1. Place the minced garlic, cuban oregano, nuts of your choosing, parmesan cheese, salt, and pepper into a blender. Pulse ingredients until loosely combined.
 2. While blender is on, slowly add olive oil into mix.
 3. Blend until smooth. You can blend until completely smooth, or leave a bit of texture in the pesto to your preference. If mixture isn't combining well, take spatula and scrape down sides of blender. Add 1tsp. olive oil and blend.
- This recipe can be adapted with a variety of herbs that you have available: basil, cilantro, kale leaves, mint etc!

