

FRESH BASIL PESTO SAUCE

BRIGHT • SAVORY • READY IN 15 MINUTES

SERVES 8

PREP 12 MIN

COOK 3 MIN

2 POINTS

PER 2 TBSP SERVING*

INGREDIENTS

- **2 Tbsp** pine nuts, unsalted
- **2 cups** fresh basil leaves
- **1/2 cup** reduced-sodium chicken broth
- **1/4 cup** grated Parmesan cheese
- **1 Tbsp** olive oil
- **2 cloves** garlic, peeled
- **1/2 tsp** table salt

CHEF'S NOTE

Toast the pine nuts just until golden. They can go from fragrant to burned very quickly.

DIRECTIONS

- 1** Place pine nuts in a small skillet over medium heat. Cook until golden, shaking the pan frequently to prevent burning, about 3 minutes. Transfer to a plate and cool.
- 2** In a blender or food processor, combine the toasted nuts, basil, broth, Parmesan, olive oil, garlic, and salt. Process until smooth and thick.
- 3** Portion into eight servings. One serving is 2 tablespoons.

NUTRITION PER SERVING

Serving size: 2 Tbsp

CALORIES

45

PROTEIN

1 g

CARBS

1 g

FIBER

<1 g

TOTAL FAT

4 g

SAT. FAT

1 g

SODIUM

230 mg

SUGARS

<1 g

*WW Points are estimated from the listed ingredients and may vary by brand and current WW settings.

Nutrition is approximate. Reduced-sodium broth and Parmesan brands can significantly change sodium.

FRESH • SIMPLE • FULL OF FLAVOR