

Chef Henry's Pesto Recipe

2 cups fresh basil leaves
2 large garlic cloves
1/2 cup freshly grated Parmesan
3 Tbsp fresh whole milk ricotta
1/2 cup walnuts
1/2 cup olive oil
Salt and freshly ground pepper

Combine the basil, garlic, Parmesan, ricotta, and walnuts in a food processor or blender. Process to mix. With the machine running slowly add the olive oil. Season to taste with salt and pepper and process to desired consistency. Let stand 4 minutes before serving.

Basil from
Henry's Plant Farm
Rainier, WA

Haggen
NORTHWEST FRESH
LOCAL
INGREDIENTS



