

Mint & Pistachio Pesto

This is a stunning pesto - a great healthy alternative to our traditional mint sauce and the perfect accompaniment to a butterflied, marinated, bbq'd leg of lamb.

<input type="checkbox"/>	1 cup tightly packed mint leaves
<input type="checkbox"/>	1/3 cup roasted salted and shelled pistachio nuts
<input type="checkbox"/>	1 clove garlic, roughly chopped
<input type="checkbox"/>	¼ teaspoon salt
<input type="checkbox"/>	Freshly ground pepper
<input type="checkbox"/>	1 teaspoon fresh lemon or lime juice
<input type="checkbox"/>	¼ cup EVOO (approximately)

- Using a food processor roughly chop together the mint, pistachio's, garlic, salt and pepper with the lemon/lime juice.
- Keep scraping down the sides and, while food processor is running, through the top hole of the lid add the EVOO in a slow and steady stream until the consistency is to your liking.
- Taste and adjust seasoning.

This pesto will keep several days in the fridge but is at its best eaten on the same day.