



## MACADAMIA NUT PESTO



Presented by: Hawaiian King Candies

Level: Easy

Time: 15 Minutes

30-40 Fresh Basil Leaves

1 Tablespoon coarse salt

1 Large clove of garlic

1-2 Tablespoons of chopped Island Princess® all natural macadamia baking nuts

2 Tablespoons of grated pecorino or parmesan cheese

5 Tablespoons of virgin olive oil

Wash basil leaves. Process basil leaves and salt in a food processor until chopped. Add the garlic and macadamia nuts and process into a smooth paste. Add the cheese and olive oil and mix well. Spoon over fresh cooked pasta or Caprese salad as you like.