

Posted on  
18 April 2013

by  
Joyce Milne

## Pistachio Pesto [1]

# Pistachio Pesto

- [Review](#) [1]
- [4 Made it](#) [2]
- [4 Love it](#) [3]
- [share](#)
- [save](#) [4]
- [print](#) [5]

Pistachio Pesto

### Ingredients

1 cup shelled pistachio nuts

1 cup grated parmesan cheese ½ cup good extra virgin olive oil ½ tsp salt ¼ tsp ground black pepper 2 cloves garlic 20 basil leaves 2 tbsp boiling water

### Preparation

- **1**

Put everything in food processor, grind to desired consistency. This recipe lends very well to the ingredients being adjusted to your own taste. Drop a tablespoon in boiled pasta, spread it on a sandwich, a spoonful in boiled rice makes a lovely change.

Cooks Note

### Links

[1] <https://www.expatswoman.com/ewfood/recipes/pistachio-pesto>

[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6469?destination=printpdf/6469&token=87d5de59549a31e75426f2a22a178a0d>

[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6469?destination=printpdf/6469&token=87d5de59549a31e75426f2a22a178a0d>

[4] <https://www.expatswoman.com/ewfood/printpdf/6469>

[5] <https://www.expatswoman.com/ewfood/print/6469>