

## Hemp Seed Pesto with Peter Capozzi



### **Ingredients:**

3 T pine nuts

2 cloves garlic

½ t Kosher salt

¼ t lemon zest

Hemp seeds (hemp hearts)

2 ½ C fresh basil

2 T lemon juice

½ C extra virgin olive oil

### **Directions:**

In food processor, add pine nuts, garlic, salt, lemon zest, hemp seeds. Process until combined. Add basil and lemon juice. Begin processing and slowly add olive oil until combined.

\*To store, top pesto with thin layer of olive oil and keep in refrigerator for up to one week.