

Feta And Pistachio “Pesto” - Easy Peasy

Ingredients:

Difficulty: Easy
(serves 4)

20 large basil leaves (you can add more leaves if your basil has small leaves)

6 tbsp olive oil

200 gr. feta

90 gr. shelled, toasted (unsalted) pistachios

2 cloves of garlic, mashed

1/2 tsp black pepper

red pepper flakes and a little more olive oil for topping (optional)

Instructions:

1. In a food processor, put basil and half of olive oil and process for a while. It's important not to process for long so that basil does not get burned, therefore I recommend processing for about 15 seconds, 3 times, stopping a few seconds in between. The idea is to get the basil in smaller pieces possible but doesn't have to completely incorporate with olive oil.

2. Add the rest of the ingredients and process until you get a “spread” consistency. Serve with red pepper flakes and a drizzle of olive oil. Enjoy!