

## Recipe for Life-Saving Toasted Pistachio Pesto

This is a really basic pesto recipe, adapted from [Everyday Italian](#) by Giada De Laurentiis. Here, I use pistachios instead of the more traditional pine nuts. Toasting the pistachios first adds a marked depth of flavor, so please don't be lazy. I'll let you use roasted pistachios if you can find them.

1 medium garlic clove, roughly chopped  
1/4 cup unsalted pistachio nuts, toasted  
1-3/4 cups fresh basil leaves, packed  
scant 1/2 teaspoon kosher salt  
scant 2/3 cup olive oil, plus extra for drizzling  
1/2 cup grated Parmesan cheese  
additional salt and pepper, to taste

Drop the garlic into the food processor along with the toasted nuts, basil, and scant 1/2 teaspoon salt. Pulse until the mixture is finely chopped and bright green. With the machine running, slowly add the olive oil through the feed tube. Process until it emulsifies.

Use a thin rubber spatula to scrape the pesto into a medium bowl. Stir in the Parmesan, and season again with salt and pepper, to taste. Drizzle with additional olive oil.