



## Mint Pesto

Courtesy LadyFingers Private Chef and Catering Service  
6 servings

### Ingredients:

3/4 cup packed mint leaves  
1/4 cup flat leaf parsley  
2 green onions, sliced  
2 garlic cloves, crushed  
1/2 teaspoon lemon zest  
3 tablespoons extra virgin olive oil  
Salt to taste

### Instructions:

1. In a food processor, combine the mint leaves with the parsley, green onions, garlic and lemon zest and pulse until chopped.
2. With the food processor running, add the olive oil in a thin stream and process until smooth.
3. Season the pesto with salt and spoon over your favorite meat or serve on the side.