

Lemon Artichoke Pesto

Tupperware®

Serves: 4

Serving Size: 2 tbsp.

Ingredients

- ½ cup canned artichoke hearts, drained
- 3 cloves garlic, peeled
- 1 tbsp. grated Parmesan cheese
- ¼ cup fresh basil leaves (about 8 large leaves)
- ½ tablespoon extra virgin olive oil
- ½ tablespoon lemon juice
- salt and pepper

Place the first six ingredients into base of the Chop 'N Prep™ Chef. Replace cover, twist to seal and pull cord 4–5 times to process until coarsely chopped. Adjust seasoning with salt and pepper.

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