

# Basil Walnut Pesto

Yield: 1 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-walnut-shrimp-sauce-recipe>

## Ingredients:

- 2 cups fresh basil leaves gently packed
- 2 large garlic cloves roughly chopped
- 1/2 cup parmigiano-reggiano grated
- 1/3 cup walnuts
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2/3 cup extra virgin olive oil best quality such as Lucini or Colavita

## Nutrition:

1. Calories: 1770 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 35 milligrams
4. Fat: 185 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 31 grams
8. Sodium: 1990 milligrams
9. Sugar: 2 grams

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