

Napoleon Pesto Sauce

This tasty pesto sauce is a Magnano family favorite



- 2 cups fresh basil*
- 2 Tbsp. pine nuts*
- 3-4 cloves Napoleon Grilled Garlic Cloves*
- ½ cup Napoleon Extra Virgin Olive Oil*
- ½ cup fresh grated Parmesan cheese*
- 3 Tbsp. fresh grated Romano cheese*
- 3 Tbsp. butter or margarine*

- Puree the first three ingredients in food processor until finely minced.*
- Slowly add Napoleon Extra Virgin Olive Oil through feeder tube.*
- Remove from food processor and fold in cheese and butter.*
- Do not cook. Fold into hot pasta which will warm it perfectly*

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