Pesto sauce

Our slimmed-down version of this Italian classic relies on chicken broth – and just a touch of olive oil – for texture.

**PREP TIME: 12 min | COOK TIME: 3 min | SERVINGS: 4 | PER SERVING:**

**Ingredients ▲ = Power Food**

- 2 Tbsp pine nuts
- 2 cup(s) basil, leaves, fresh
- ▲1/2 cup(s) reduced-sodium chicken broth
- 1/4 cup(s) grated Parmesan cheese
- 1 Tbsp olive oil
- 2 medium garlic clove(s), peeled
- 1/2 tsp table salt

**Instructions**

Place pine nuts in a small skillet and set pan over medium heat. Cook until nuts are golden, shaking pan frequently to prevent burning, about 3 minutes. Transfer nuts to a plate to cool.

In a blender or food processor, combine nuts, basil, broth, cheese, oil, garlic and salt; process until smooth and thick. Yields about 1/4 cup per serving.

---

You can access thousands of recipes by subscribing to weightwatchers.com

©2013 Weight Watchers International, Inc., owner of the WEIGHT WATCHERS and PointsPlus registered trademarks. All rights reserved.