Pesto
From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

¾ cup extra virgin olive oil
1 clove garlic
1 Tbsp pine nuts or walnut pieces
¼ tsp salt
1/3 cup freshly grated Parmesan
4 cups fresh basil leaves

• Place all ingredients except basil leaves in blender or food processor.
• Blend until smooth, then add basil a handful at a time, blending until all the basil is incorporated and pesto is somewhat smooth.

Suggestions for use:
• Mix with cold or hot pasta, rice or other grains.
• Use as a sauce for fish, chicken or pork.
• Top a baked potato or fill an omelet.
• Use to flavor pizza or tomato sauce, dressings, yogurt, etc.

Variations:
• Substitute cilantro for basil and add a little lemon or lime juice.
• Substitute mint for basil.

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