

1 part nuts, toasting optional (1/2 cup)

TRY WITH: Walnuts, almonds, macadamia nuts, pecans, pistachios, sunflower, pumpkin or sesame seeds, peanuts, pine nuts.



8-12 parts packed fresh herbs/greens (4-6 cups)

TRY WITH: Parsley, cilantro, arugula, dandelion greens, broccoli raab, garlic scapes, kale, collards, chard, radish tops, beet greens, spinach, peas.



1 part cheese (1/2 cup)- hard, salty, aged

TRY WITH: Parmesan, Pecorino Romano, aged manchego, aged gouda, aged cheddar, cotija, Grana Padano, aged Asiago



2 parts oil (1 cup)

TRY WITH: olive oil is traditional or try sunflower, canola, or any other neutral oil.



1-3 cloves of peeled garlic, and salt to taste



- ***Pulse nuts, garlic, cheese and half of oil in food processor.***
- ***Add herbs/greens. Pulse.***
- ***Slowly add more oil. Pulse.***
- ***Season with salt; taste & adjust: add more of any ingredients to taste.***



10 Ways to Use Your Pesto:

1. Toss with pasta.
2. Toss with sautéed beans.
3. Add to eggs before scrambling.
4. Use as a spread on sandwiches and wraps.
5. Pesto mashed potatoes.
6. Make a dip by stirring into sour cream or yogurt.
7. Use it as a sauce for your handmade pizza.
8. Add to buttermilk to make a salad dressing.
9. Spread on baked chicken or fish.
10. Garnish soup.