

leftover
herb stems



& leaves



garlic cloves

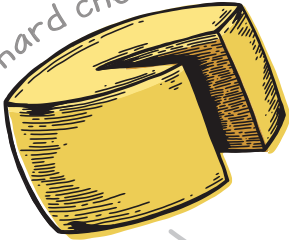
olive oil



nuts or
seeds



hard cheese



HERB PESTO

Peppery, vibrant,
and good on just
about anything!



yum!

To make a great pesto, you need some basic ingredients; most of them can be found in your kitchen already. You can change the flavor and **reduce food waste** by including different leftover herbs, nut and cheese varieties. As long as you follow the same overall ratios, the end result will be delicious!

HERB PESTO



Yield: 7oz

- 4 cups Leafy Herbs
(parsley, cilantro, oregano)
- 4 Tbsp. Oil
- 1 oz. Nuts or Seeds
(walnuts, pine nuts or sunflower seeds)
- 2 each Garlic Cloves
- 1/2 cup Shredded Hard Cheese
(parmesan or romano)
- Salt and Pepper to Taste

Method: In a food processor, add all of the ingredients except the oil and blend thoroughly. Stream in the oil slowly to bring the pesto together. Add salt, pepper and even optional lemon juice to taste.