



Pantry Pesto Recipe

ADAPTED FROM WWW.THEDECORATEDCOOKIE.COM

PREP TIME: 10 MINUTES

TOTAL TIME: 10 MINUTES

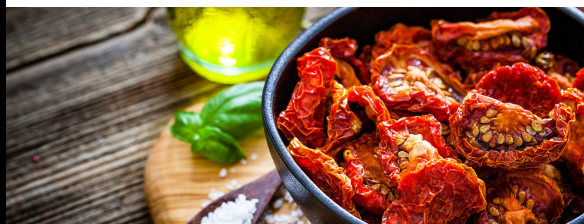
SERVINGS: 6

Ingredients

- 3 cups of packed greens (basil, parsley, spinach arugula, kale, mint, cilantro, oregano, etc.)
- 1-3 garlic cloves
- 1/4 cup nuts (pine nuts, almonds, walnuts, pistachios, etc.) - try them toasted for added flavor!
- 1/4 cup extra virgin olive oil (possibly more for consistency)
- 1/2 cup grated parmesan (fresh grated is best!)
- salt & pepper to taste
- juice from 1/2 lemon (optional)
- 1/4 teaspoon crushed red pepper flakes (optional)

Instructions

1. In a food processor, mince the garlic, add the greens and process.
2. Add nuts and process, while processing pour in the olive oil slowly.
3. Add parmesan cheese and pulse the processor a few times.
4. Add seasoning and stir.
5. Add water or olive oil until desired consistency (pasta water works great if serving the pesto over pasta)



Sun-dried Tomato Pesto Recipe

ADAPTED FROM WWW.SIMPLYRECIPES.COM

PREP TIME: 5 MINUTES

TOTAL TIME: 10 MINUTES

SERVINGS: 6

Ingredients

- 1/2 cup walnuts
- 1 cup (8 oz.) sun-dried tomatoes packed in oil
- 3 clove garlic, sliced
- 3/4 cup fresh grated parmesan cheese
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1/4 teaspoon chili flakes (optional)
- 1-2 roasted red pepper quarters, from a jar (about 1/4 cup, optional)
- 1/2 cup extra virgin olive oil

Instructions

1. Preheat the oven to 350 degrees F, and roast walnuts for around 5 minutes until brown and fragrant. Let them cool completely. (You may also toast on stove top - medium low, stirring occasionally.)
2. Place walnuts, parmesan cheese, garlic, salt, pepper, chili flakes, preserved roasted red pepper (if using), and half of the sun-dried tomatoes into a food processor or blender. Pulse a few times until chopped well.
3. Next, add the rest of the sun-dried tomatoes and the oil they're packed in. Adding the tomatoes in 2 batches allows for variety in texture.
4. Begin processing and slowly stream the olive oil in (keep the processor on during this!)
5. Scrape down the bowl and pulse until you reach desired consistency.



Cranberry Pesto Recipe

ADAPTED FROM DELISH

PREP TIME: 10 MINUTES

TOTAL TIME: 10 MINUTES

SERVINGS: 6

Ingredients

- 1/2 cup cranberry sauce
- 1 cup grated parmesan
- 1 cup toasted walnuts
- 2 tablespoons olive oil
- Coarse salt
- Pepper
- 1 clove garlic
- 1 bunch fresh basil (optional, to taste)

Instructions

1. In a food processor, pulse cranberry sauce, parmesan, walnuts, olive oil, and garlic until just combined.
2. Season with salt and pepper to taste.
3. Use as a dip for chips; toss with hot rice, pasta, or roasted potatoes; or spread onto leftover turkey sandwiches.





Sage & Pumpkin Pesto Recipe

ADD SOME FALL FLAVOR TO YOUR FAVORITES. TRY STIRRING IT THROUGH PASTA WITH A SPLASH OF PASTA WATER.

****ADAPTED FROM SUPPER IN THE SUBURBS****

Ingredients

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| PREP TIME: 10 MINUTES | TOTAL TIME: 10 MINUTES | SERVINGS: 6 |
| <ul style="list-style-type: none">• 1 cup pumpkin, squash, or sweet potato (or canned puree)• 1/3 cup pumpkin seeds (or nut of choice)• 1/4-1/2 teaspoon rubbed sage (may substitute 3 fresh sage leaves)• 1 clove garlic | <ul style="list-style-type: none">• 1/2 cup olive oil, separated• 1/3 cup parmesan grated (substitute nutritional yeast for a dairy free pesto)• 1/3 cup caramelized onion (optional)• 1 pinch ground nutmeg• salt and pepper to taste | |

Instructions

1. Preheat oven to 375°. Halve pumpkin, squash, or sweet potato and drizzle cut side with 1 Tbsp. olive oil. Place cut side down on roasting pan (may line with foil or parchment). Roast for 50 min - 1 hour until soft or fork tender. Remove from oven and allow to cool until it may be handled safely.
2. Toast pumpkin seeds in skillet on medium low heat until they start to color and pop. Be careful not to burn as this creates a bitter flavor. Remove from heat and stir in rubbed sage (or sage leaves) until fragrant.
3. Scoop pumpkin (or canned puree) into blender, add sage, pumpkin seeds, and garlic. Blend on high until smooth. Slowly add in the remaining olive oil and continue blending to emulsify.
4. Finally, add in the parmesan, nutmeg, salt and pepper, then stir to combine.