

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Margarita Pesto

Submitted by a CSA Member!

www.AshleyDarkenwald.com

- 1 ½ cups loosely packed fresh basil leaves, no stems
- ¼ cup loosely packed mint leaves, no stems
- ¼ cup fresh parsley
- 2 garlic cloves, peeled and crushed
- ¼ cup raw almonds, walnuts, or pecans
- 4 tbsp grated Parmesan cheese
- 4-6 tbsp extra virgin olive oil
- 1/8 cup fresh lemon juice
- Salt and freshly ground pepper to taste

Directions:

Put the basil, mint, parsley, garlic, lemon juice, and nuts into a food processor or blender. Blend at low speed for a few seconds until the ingredients are coarsely chopped. Add the cheese and half of the olive oil and blend again. Scrape the mixture down from the side of the container. Turn the speed to low and trickle in the remaining olive oil while blending. By hand, stir in salt and pepper to taste.
Pairs well with fresh grilled fish or chicken!



Untiedt's Vegetable Farm, Inc.

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