

leftover
herb stems
& leaves

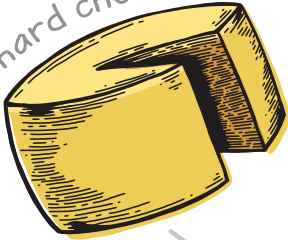
garlic cloves



olive oil

nuts or
seeds

hard cheese

Peppery, vibrant,
and good on just
about anything!

HERB PESTO



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

STOP FOOD WASTE



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 ramano)
- 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.