



Recipe for-

Healthy Herb Recipes: Mixed Herb Pesto

Pesto is versatile enough to use tossed with pasta, used as a bread dip in olive oil, topping for baked chicken, or simply stirred into light mayonnaise to enhance your favorite sandwich. This recipe is a perfect use of the beautiful fresh herbs growing in your garden!

Ingredients:

2-3 tablespoons olive oil
1/2 cup fresh chives
1/2 cup fresh parsley
1/2 cup fresh basil
1 spring rosemary
Sprinkle of salt & pepper

Preparation steps:

Harvest fresh herbs: chives, parsley, basil & rosemary. Rinse well & pat-dry with paper towels.

Chop chives into 3" sections to prevent them bunching up in the food processor. Place the herbs in a food processor. Add 3-4 garlic cloves. Sprinkle with salt & pepper. Drizzle 2-3 tablespoons olive oil over the herbs, then pulse until smooth. Taste and adjust seasonings as needed.

Drop herb mixture by tablespoon onto aluminum foil, or spoon into ice cube trays. Freeze until firm, then store in a labeled freezer bag. Store in freezer for up to 6 months. Allow frozen Mixed Herb drops to defrost 20 minutes before using in a recipe.

Enjoy finding tasty ways to use your delicious Mixed Herb Pesto!