



## Pesto

Traditionally, pesto is an Italian sauce made with basil, pine nuts, olive oil, garlic, and parmesan cheese. It's a flavor-packed combination and pairs well with bland food vehicles like bread, pasta, and chicken.

Basil pesto is delicious and hard to beat, but when fresh basil is scarce, other herbs and even salad greens can make a reasonable substitute. In the springtime, alternative types of pesto can be a great way to get creative with piles of greens from the garden, farmers market, or CSA, and turn them into a gourmet-tasting meal!



Kale Pesto. Get the recipe at [PBS.org](https://www.pbs.org)!

You can create your own pesto with a balance of herbs and greens, dry aged cheese, garlic, and nuts. Adjust the proportions and season to taste. Here are a few ideas to get you started:

Classic Basil Pesto

Arugula Pesto

Parsley Pesto

Pea Shoot Pesto

Kale Pesto (as seen in the photo above)

Garlic Scape Pesto (second recipe on page)

Spinach Pesto

Pesto stores well in the refrigerator for up to a week (to keep it from turning brown, cover with a thin layer of olive oil). It also freezes well and can be made into ready-to-use cubes in an ice cube tray. Store in a labeled freezer container for up to 6 months. Enjoy!