

Pontious Farm

Delicious, quick, easy...

Pontious Parsley Chive Pesto Mix

1 cup each Fresh chives & flat leaf parsley,
washed & patted dry
2/3 cup Parmesan cheese
¼ cup Pine nuts (can substitute walnuts)
1 tsp Salt

To prepare:

1. Toast pine nuts in a dry skillet over medium heat, stirring constantly until lightly browned (about 5 minutes).
2. In a food processor, mince chives, parsley, cheese, nuts, and salt by pulsing the machine about 8 times.

To serve:

1. Cook pasta to taste, rinse in hot water, drain, and serve individual helpings.
2. Spray or pour olive oil over pasta.
3. Sprinkle pesto mix over pasta.

Tips:

- o Pesto stores beautifully in refrigerator or freezer. Store in freezer bag and lay flat.
- o Many enjoy pesto mix spread over crackers, eggs, salads, sandwiches...

Serves 2

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