

A close-up photograph of a person's hands holding a carrot in a garden bed. The person is wearing a light blue and white striped shirt and light blue shorts. The garden bed is filled with various green leafy vegetables, including lettuce and spinach. The background is slightly blurred, showing more of the garden and some wooden structures.

LOCAL FOODS FOR GROWING MINDS

**FEED  
OUR  
FUTURE**

## RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.



## Basil Pesto

### Featured Item: Herbs

Serving Size: 2 tbsp • Yield: 25

### HACCP Process #1:

No Cook

### Child Nutrition Credit:

N/A



## INGREDIENTS

Basil, Fresh, Local :	<b>1 lb., 9 oz.</b>
Olive Oil, Extra Virgin:	<b>1 c., 2 tbsp., 2 1/4 tsp.</b>
Cheese, Parmesan, Grated:	<b>1/3 c., 2 3/4 tsp.</b>
Lemon Juice:	<b>3 tbsp., 1/2 tsp.</b>
Garlic, Fresh, Peeled:	<b>1 tbsp., 1 3/4 tsp.</b>
Black Pepper:	<b>1 tsp.</b>

## DIRECTIONS

1. In the food processor, add basil, along with all other ingredients, except olive oil.
2. Process until smooth, drizzling in olive oil as needed.
3. Taste: Cheese typically provides enough salt. Could add up to 1/2 tsp. per 16 yield batch.
4. This is a versatile and easy to make. It can be used on pasta, or to jazz up fish, chicken, or sandwiches. Can be frozen up to 1 month.

Source: Pisanick Partners, LLC.