

leftover



veggies



garlic cloves

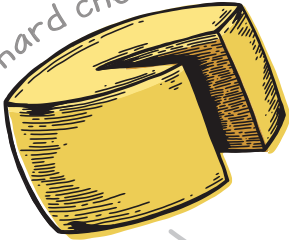
olive oil



nuts or seeds



hard cheese



VEGGIE PESTO

Peppery, vibrant,
and good on just
about anything!



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 veggies, nut and cheese varieties. As long as you follow the same overall ratios, the end result will be delicious!

VEGGIE PESTO

STOP FOOD WASTE

Day®



Yield: 7oz

- 4 cups Cooked Leftover Veggies
(Brussels sprouts, asparagus, etc)
- 4 Tbsp. Oil
- 1 oz. Nuts or Seeds
(walnuts, pine nuts, sunflower seeds)
- 2 each Garlic Cloves
- 1/2 cup Shredded Hard Cheese
(parmesan, romano)
- 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.