



Pea Pesto

Ingredients:

- 1 10 oz bag frozen peas, defrosted
- $\frac{1}{2}$ cup Parmigiano-Reggiano cheese
- $\frac{1}{4}$ cup mint, roughly chopped
- 1 clove garlic, minced
- 2 Tablespoons parsley, roughly chopped
- Juice of $\frac{1}{2}$ lemon
- $\frac{1}{2}$ teaspoon salt
- Freshly ground pepper
- $\frac{1}{3}$ cup good olive oil

Directions:

Place all of the above ingredients except for the olive oil into a food processor and pulse. With the machine still running, slowly add in the olive oil until all of the ingredients are incorporated. Taste for additional salt and pepper if needed.

*This pesto can be used in many ways. My kids like it tossed with mini farfalle pasta and then finished with a drizzle of olive oil and sprinkled with Parmigiano-Reggiano cheese. I also serve it as an appetizer on crostini with prosciutto, feta and tomato. Lots of options!