

Haggen®  
 — KIDS —  
 Cooking  
 CLUB



**YIELDS: 1-1/2 CUPS**

**PREP TIME: 5 MIN**

**COOK TIME: 2 MIN**

**SKILL LEVEL:** 

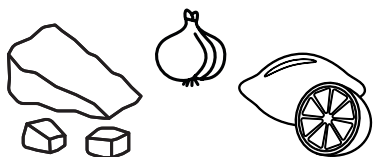
**REQUIRES USE OF:**



## BASIL PESTO

### INGREDIENTS:

- 4 tablespoons pine nuts
- 4 cups fresh basil leaves, no stems
- 1 tablespoon garlic, minced
- 1 cup Parmesan cheese, grated
- 1/2 teaspoon salt
- 3 tablespoons fresh lemon juice
- 1/2 cup olive oil



### ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- food processor or high-powered blender
- citrus squeezer
- flipping spatula
- silicone spatula
- small skillet, nonstick
- plate
- small airtight container



# GET COOKIN'!

## INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Add the pine nuts to a small non-stick skillet and turn the heat to medium-low. Stir consistently using a flipping spatula, toasting until the pine nuts become fragrant and golden brown, approximately 3–4 minutes. Immediately transfer the pine nuts to a plate to cool.

In a food processor or high-powered blender, add the basil, garlic, Parmesan cheese, salt, lemon juice and pine nuts. Pulse together until finely chopped. With the food processor or blender powered on, slowly drizzle in the olive oil until smooth.

Turn off the food processor or high-powered blender and use a silicone spatula to scrape the pesto into in a small airtight container.

Serve immediately, store in the refrigerator for up to 3 days or see below for step-by-step instructions on freezing.

## ENJOY!

## FREEZING PESTO:

**Double or triple the pesto recipe to always have this versatile sauce handy.**

- Spoon pesto into an ice cube tray
- Place the ice cube tray in the freezer for 4–5 hours
- Remove the frozen cubes from the tray and transfer to a zip top plastic bag
- Return to the freezer and store for up to 3 months!

## HELPFUL HINTS:

**Pesto can be used in so many delicious ways!**

- Add to savory sandwiches
- Toss with your favorite pasta
- Use as a topping or marinade for meats
- Stir into any homemade soup or stew, or even toss with roasted veggies

