

Italian Parsley Pesto

Suggested uses:

Add Tuscan herb olive oil to toss with pasta.

Salad dressing for mixed greens or romaine

Mix pesto with Tuscan Herb Olive oil and balsamic vinegar. Shake and serve with salad, also good with sliced tomato and onion salad

Use for Caprese salad

Combine pesto with Persian Lime Olive Oil and use as a marinade for Chicken or seafood.

Salad suggestion:

Cube Avocados, Red Pepper, and Tomato, add chopped Cilantro, croutons and toss with Persian Lime pesto combination

Add ½ cup to 1 cup bread crumbs to a jar of pesto – enough to be able to roll into small balls and it holds its shape. Heat thoroughly in a pan with a bit of oil. Line plate with a ladle of Marinara sauce and place balls on top, top with fine grated parmesan cheese.