

Featured Recipe: Roasted Radishes

INGREDIENTS

1 lb. fresh radishes, stems removed, ends trimmed, and halved 1 tablespoon [melted ghee](#),
butter, [coconut oil](#) or avocado oil) 1/2 teaspoon sea salt
1/8 teaspoon black pepper
1/4 teaspoon dried parsley, dried chives, or dried dill or mix

2 garlic cloves, finely minced

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1. Preheat oven to 425°F. In a bowl, combine the radishes, cooking fat (ghee, butter or oil), dried herbs, salt, and pepper; toss until the radishes are evenly coated. (Note: don't add the minced garlic until step 3).
2. Spread radishes out in a single layer in a large [9×13 inch baking dish](#).
3. Bake for 20-25 minutes, tossing every 10 minutes. After the first 10 minutes of baking add the minced garlic and toss. Return to oven to bake an additional 10-15 minutes or until radishes are golden brown and easily pierced with a fork.
4. If desired, serve with ranch dressing for dipping or drizzling on top and garnish with fresh parsley, dill, or chives.

Featured Recipe: Super Easy Stir-Fried Cabbage

Ingredients

- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1-pound shredded cabbage
- 1 tablespoon soy sauce
- 1 tablespoon Chinese cooking wine (Shaoxing wine)

Directions

Step 1: Heat the vegetable oil in a wok or large skillet over medium heat. Stir in the garlic, and cook for a few seconds until it begins to brown. Stir in the cabbage until it is coated in oil; cover the wok, and cook for 1 minute. Pour in the soy sauce, and cook and stir for another minute. Increase the heat to high, and stir in the Chinese cooking wine. Cook and stir until the cabbage is tender, about 2 minutes more.

Sautéed Hakurei Turnips with Greens

Ingredients

- 1½ pound Hakurei turnips with green tops
- 3 Tablespoons olive oil
- Freshly ground black pepper

Instructions

1. Bring a medium pot of salted water to a boil. Meanwhile, cut greens from turnip bulbs, leaving a small portion of stem (less than ½ inch) attached to each bulb. Wash leafy greens and turnips well of any sand. Slice each turnip pole to pole into 4 to 6 wedges of ½ inch thick each.
 2. Add leafy greens to boiling water and cook just until tender, 1 to 2 minutes. Using tongs or a spider, transfer greens to cold water to chill, then drain, squeeze out excess water, and chop into small pieces.
 3. Heat oil in a cast iron, carbon steel, or stainless steel skillet over high heat, just until the first wisps of smoke appear. Add turnip wedges, season with pepper and cook, stirring and tossing occasionally, until browned in spots, about 3 minutes.
 4. Add chopped greens and toss to combine, cooking just until greens are warmed through, about 1 minute longer. Drizzle with fresh oil and season with pepper, and serve.
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Featured Recipe: Roasted Potatoes with Rosemary and Garlic

Ingredients:

- * 3 pounds assorted baby potatoes (such as red-skinned, white-skinned and Peruvian purple), rinsed and halved
- * 1 large red onion, coarsely chopped
- * 12 cloves garlic
- * 2 tablespoons chopped fresh rosemary
- * 1/4 cup extra-virgin olive oil
- * 1 teaspoon salt
- * 1/2 teaspoon ground black pepper

Directions:

- * Preheat the oven to 425 degrees F.
- * In a large bowl, toss together the potatoes, red onions, garlic, rosemary, olive oil, salt and pepper. Spread the potato mixture out evenly on a baking sheet; roast until the potatoes are tender, crispy and browned, 40 to 45 minutes.

Roasted Brussels Sprouts with Balsamic Vinegar & Honey**INGREDIENTS**

- 1 1/2 pounds Brussels sprouts, halved, stems and ragged outer leaves removed*
- 3 tablespoons extra virgin olive oil
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon balsamic vinegar
- 1 teaspoon honey

INSTRUCTIONS

1. Preheat oven to 425°F and set an oven rack in the middle position. Line a baking sheet with heavy-duty aluminum foil.

2. Directly on the prepared baking sheet, toss the Brussels sprouts with 2 tablespoons of the oil, the salt, and the pepper. Roast, stirring once halfway through, until tender and golden brown, about 20 minutes.
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Roasted Delicata Squash

Ingredients

- 1 large delicata squash - ends trimmed, halved lengthwise, seeded
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/8 teaspoon cayenne pepper, or to taste

Instructions

1. Preheat the oven to 450 degrees F (232 degrees C). Line a rimmed baking sheet with parchment paper or a silicone mat.
 2. Place squash halves cut-side down on a cutting board. Cut into 3/8-inch slices; transfer slices to a large bowl. Drizzle with olive oil; add salt and cayenne pepper. Toss until squash is well coated. Arrange squash in a single layer on the prepared baking sheet.
 3. Bake in the preheated oven until the bottoms are browned and squash is tender, 12 to 18 minutes.
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Roasted Butternut Squash Soup

INGREDIENTS

- 1 large butternut squash (about 3 pounds), halved vertically* and seeds removed
- 1 tablespoon olive oil, plus more for drizzling
- 1/2 cup chopped shallot (about 1 large shallot bulb)
- 1 teaspoon salt
- 4 garlic cloves, pressed or minced
- 1 teaspoon maple syrup
- 1/8 teaspoon ground nutmeg
- Freshly ground black pepper, to taste
- 3 to 4 cups (24 to 32 ounces) vegetable broth, as needed
- 1 to 2 tablespoons butter, to taste

INSTRUCTIONS

1. Preheat the oven to 425 degrees Fahrenheit and line a rimmed baking sheet with parchment paper. Place the butternut squash on the pan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about 1/2 teaspoon each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper.
2. Turn the squash face down and roast until it is tender and completely cooked through, about 40 to 50 minutes (don't worry if the skin or flesh browns— that's good for flavor). Set the squash aside until it's cool enough to handle, about 10 minutes.
3. Meanwhile, in a large soup pot, warm 1 tablespoon olive oil over medium heat until shimmering (if your blender has a soup preset, use a medium skillet to minimize dishes.) Add the chopped shallot and 1 teaspoon salt. Cook, stirring

often, until the shallot has softened and is starting to turn golden on the edges, about 3 to 4 minutes. Add the garlic and cook until fragrant, about 1 minute, stirring frequently. Transfer the contents to your stand blender (see notes on how to use an immersion blender instead).

4. Use a large spoon to scoop the butternut squash flesh into your blender. Discard the tough skin. Add the maple syrup, nutmeg and a few twists of freshly ground black pepper to the blender. Pour in 3 cups vegetable broth, being careful not to fill the container past the maximum fill line (you can work in batches if necessary, and stir in any remaining broth later).
5. Securely fasten the lid. Blend on high (or select the soup preset, if available), being careful to avoid hot steam escaping from the lid. Stop once your soup is ultra creamy and warmed through.

6. If you would like to thin out your soup a bit more, stir in the remaining cup of broth. Add 1 to 2 tablespoons butter or olive oil, to taste, and blend well. Taste and stir in more salt and pepper, if necessary.
 7. If your soup is piping hot from the blending process, you can pour it into serving bowls. If not, pour it back into your soup pot and warm the soup over medium heat, stirring often, until it's nice and steamy. I like to top individual bowls with some extra black pepper
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Spaghetti Squash:

Ingredients

- 1 spaghetti squash
- extra-virgin olive oil
- sea salt and freshly ground black pepper

Instructions

1. Preheat the oven to 400°F.
2. Slice the spaghetti squash in half lengthwise and scoop out the seeds and

ribbing. Drizzle the inside of the squash with olive oil and sprinkle with

salt and pepper.

3. Place the spaghetti squash cut side down on the baking sheet and use a

fork to poke holes. Roast for 30 to 40 minutes or until lightly browned on the outside, fork tender, but still a little bit firm. The time will vary depending on the size of your squash. I also find that the timing can vary from squash to squash.

4. Remove from the oven and flip the squash so that it's cut side up. When cool to the touch, use a fork to scrape and fluff the strands from the sides of the squash.

Featured Recipe: Honey Garlic Roasted Carrots

INGREDIENTS

- 1 pounds (1 kg) carrots washed and peeled (or unpeeled)
- 0.17 cup butter
- 1.5 tablespoons honey
- 2 garlic cloves minced
- 0.13-0.25 teaspoon salt plus more for seasoning
- Cracked black pepper
- 1 tablespoons fresh chopped parsley

INSTRUCTIONS

5. Preheat oven to 425°F (220°C). Lightly grease a large baking sheet with nonstick cooking oil spray; set aside.

6. Trim ends of carrots and cut into thirds.

7. Melt butter in a pan or skillet over medium-heat. Pour in honey and cook, while stirring, until completely melted through the butter. Add the garlic and cook for 30 seconds until fragrant while stirring.

Add the carrots and allow the sauce to thicken for a further minute, while tossing the carrots through the sauce. Season with salt and pepper.

Featured Recipe: Roasted Parsnips

INGREDIENTS

2 lb. parsnips, peeled and cut into 2" pieces

2 tbsp. extra-virgin olive oil

1 tsp. dried oregano

Kosher salt

Freshly ground black pepper

Pinch of crushed red pepper flakes

DIRECTIONS

- Preheat oven to 425°. Spread parsnips on 2 large baking sheets, being sure to not overcrowd. Drizzle with olive oil and season with oregano, salt, pepper, and red pepper flakes. Toss to evenly coat.
 - Roast until golden and easily pierced with a knife, about 30 minutes, tossing once halfway through.
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Featured Recipe: Swiss Chard

Ingredients

- 1 large bunch of fresh Swiss chard
- 2 tablespoons extra virgin olive oil
- 1 clove garlic, sliced
- Pinch of dried crushed red pepper
- 1/4 teaspoon of whole coriander seeds (optional)

DIRECTIONS

8. Prep the chard stalks and leaves:
9. Rinse out the Swiss chard leaves thoroughly. Either tear or cut away the thick stalks from the leaves.
10. Cut the stalk pieces into 1-inch pieces. Chop the leaves into inch-wide strips. Keep the stalks and leaves separate.
11. Sauté garlic and crushed red pepper flakes:
12. Heat the olive oil in a sauté pan on medium high heat. Add garlic slices, crushed red pepper, and coriander seeds (if using), and cook for about 30 seconds, or until the garlic is fragrant.
13. Add Swiss chard stalks:
14. Add the chopped Swiss chard stalks. Lower the heat to low, cover and cook for 3 to 4 minutes.
15. Add the chopped leaves:
16. Add the chopped chard leaves, toss with the oil and garlic in the pan. Cover and cook for 3 to 4 more minutes. Turn the leaves and the stalks over in the pan.

17. If the chard still needs a bit more cooking (remove a piece and taste it), cover and cook a few more minutes.
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Featured Recipe: Quick Refrigerator Pickles CUCUMBERS

- 1 medium cucumber, sliced into wedges
- 1 tsp coriander seed
- 1 tsp mustard seed
- 1 handful fresh dill sprigs

Instructions

1. Add cucumber slices to a large mason jar or **glass container** along with coriander seed, mustard seed, and dill. Set aside.
 2. To a small saucepan add distilled white vinegar, sugar, and salt. Bring to a simmer over medium heat and stir to fully dissolve salt and sugar. Taste and adjust flavor as needed, adding more salt or sugar to taste.
 3. Let the brine cool in the refrigerator for at least 30 minutes to 1 hour. Once cooled, pour the brine over the cucumbers until your glass container is full. Ensure the cucumbers are fully submerged. If needed, add more vinegar or a little water to cover.
 4. Seal well and shake to combine. Then refrigerate for at least 1 hour. The flavors will deepen and intensify the longer it marinates. Best flavor is achieved after 24 hours.
 5. Will keep in the refrigerator for 2-3 weeks (sometimes longer). Not freezer friendly.
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Featured Recipe: Mustard Greens

- 1/2 cup thinly sliced onions

- 1 tablespoon extra virgin olive oil
- 2 cloves garlic, minced
- 1 pound mustard greens, washed, large stems removed, leaves torn into

large pieces

- 2 to 3 tablespoons chicken broth, or vegetable broth
- 1/4 teaspoon dark sesame oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Method

1. Saute the onions and garlic:

2. Add the greens:

3. Finish and serve:

In a large saute pan, saute onions in olive oil over medium heat until the onions begin to brown and caramelize, about 10 minutes.

Add the minced garlic and cook a minute more, until fragrant.

Add the mustard greens and broth. Cook until the mustard greens are just barely wilted.

Remove from heat. Toss the greens with sesame oil and season with salt and pepper.

Featured Recipe:: WAX BEANS WITH GARLIC & BASIL INGREDIENTS

- 1 pound yellow wax beans, trimmed
- 2 tablespoons extra virgin olive oil

- 3 cloves garlic, minced
- 1/4 cup loosely packed basil, thinly sliced
- salt and pepper

INSTRUCTIONS

1. Bring a large pot of water to a boil. Once boiling, add the wax beans and cook for 2 minutes. Remove with a strainer and transfer to an ice bath.
2. Place the olive oil in a large skillet over medium heat. Once hot, add the minced garlic and cook until fragrant, about 1 minute.
3. Drain the blanched wax beans from the ice bath and transfer to the skillet with the garlic. Toss to coat the beans in the oil and garlic.
4. Turn off the heat, season the beans with salt and pepper and add the basil to the skillet.
5. Toss to combine and serve.

Featured Recipe: Cucumber Salad

Ingredients

- 1 pound seedless cucumbers, thinly sliced crosswise on a mandoline
- 1 1/2 teaspoons sugar
- 1 1/2 teaspoons kosher salt
- 2 1/2 tablespoons red wine vinegar
- 1/2 small onion, thinly sliced

1. Gather the ingredients.
2. In a medium bowl, toss the cucumber slices with the sugar and salt; let stand for 5 minutes.
3. Stir in the vinegar and onion. Refrigerate for 10 minutes, then serve.

Featured Recipe: Sautéed Napa Cabbage

Ingredients

- 1 medium Napa cabbage
- 1 tbsp. grapeseed oil

- 1 garlic clove, minced
- 1 tsp. minced ginger
- 1/8 tsp. red pepper flakes or to taste
- 2 tbsp. soy sauce or tamari
- 1 tbsp. rice vinegar
- 1 tsp. [paprika](#)
- 1 tsp. sesame oil or to taste
- 1/2 tbsp. sesame seeds

Instructions

1) Remove the outer leaves off the cabbage and slice the cabbage into thick (about 1 inch wide) strips.

2) In a large non-stick pan heat the oil on medium-high heat. Add oil, garlic, ginger, and red pepper flakes and stir. Cook for about 1 minute.

3) At this point add the Napa cabbage, soy sauce, paprika, and vinegar. Stir-fry for about 5-7 minutes, until the cabbage softened nicely.

4) Transfer the cabbage onto a serving platter. Drizzle with the sesame oil and garnish with sesame seeds. Serve warm.

Featured Recipe: Arugula Salad

Ingredients

FOR THE ARUGULA SALAD:

- 5 ounces arugula about 5 cups

- 1/3 cup large Parmesan cheese shavings see pictures—don't skip this, and the better the quality of the cheese, the better the salad! I like to shave mine right off of the block with a vegetable peeler
- 3 tablespoons chopped sunflower seeds or chopped nuts of choice— toasted and chopped walnuts pecans, and pistachios are all delicious (optional)
- 1 tablespoon chopped mild fresh herbs of choice such as chives, parsley, or tarragon (optional)

FOR MORE VEGGIES (optional):

- 4 medium carrots shaved into ribbons (about 8 to 10 ounces) or 1 cup grated carrots (if you're in a hurry, you can use the pre-bagged grated carrots)
- 1 pint cherry tomatoes halved

FOR THE DRESSING:

- 2 tablespoons freshly squeezed lemon juice about 1/2 medium lemon
- 1 tablespoon balsamic vinegar
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon kosher salt

Garden Vegetable Soup

Ingredients

- 4 tablespoons olive oil
- 2 cups chopped onions
- 2 tablespoons finely minced garlic
- Kosher salt
- 2 cups carrots, peeled and chopped into rounds (approximately 2 medium)

- 2 cups peeled and diced potatoes
- 2 cups fresh green beans, broken or cut into 3/4-inch pieces
- 2 quarts chicken or vegetable broth
- 4 cups peeled, seeded, and chopped tomatoes
- 2 ears corn, kernels removed
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup packed, chopped fresh parsley leaves
- 1 to 2 teaspoons freshly squeezed lemon juice

Directions

Heat the olive oil in large, heavy-bottomed stockpot over medium-low heat. Once hot, add the onions, garlic, and a pinch of salt and sweat until they begin to soften, approximately 7 to 8 minutes. Add the carrots, potatoes, and green beans and continue to cook for 4 to 5 more minutes, stirring occasionally.

Add the stock, increase the heat to high, and bring to a simmer. Once simmering, add the tomatoes, corn kernels, and pepper. Reduce the heat to low, cover, and cook until the vegetables are fork tender, approximately 25 to 30 minutes. Remove from heat and add the parsley and lemon juice. Season, to taste, with kosher salt. Serve immediately.

*Feel free to substitute the vegetables to your liking.

Summer Squash Casserole:

Ingredients

- 1 1/2 pounds yellow squash
- 1 pound zucchini
- 1 small sweet onion, chopped
- 2 1/2 teaspoons salt, divided
- 1 cup grated carrots

- 1 (10 3/4-oz.) can cream of chicken soup
- 1 (8-oz.) container sour cream
- 1 (8-oz.) can water chestnuts, drained and chopped
- 1 (8-oz.) package herb-seasoned stuffing
- 1/2 cup butter, melted

How to Make It

Step 1: Preheat oven to 350°. Cut squash and zucchini into 1/4-inch-thick slices; place in a Dutch oven. Add chopped onion, 2 tsp. salt, and water to cover. Bring to a boil over medium-high heat, and cook 5 minutes; drain well.

Step 2: Stir together 1 cup grated carrots, next 3 ingredients, and remaining 1/2 tsp. salt in a large bowl; fold in squash mixture. Stir together stuffing and 1/2 cup melted butter, and spoon half of stuffing mixture in bottom of a lightly greased 13- x 9-inch baking dish. Spoon squash mixture over stuffing mixture, and top with remaining stuffing mixture.

Step 3: Bake at 350° for 30 to 35 minutes or until bubbly and golden brown, shielding with aluminum foil after 20 to 25 minutes to prevent excessive browning, if necessary. Let stand 10 minutes before serving.

Sauteed Peppers with Caper Vinaigrette Recipe

Ingredients

- 3 peppers (any colour), seeded, ribs removed and sliced thinly (1/4 inch)
- 2 teaspoons olive oil
- 1 garlic clove, minced
- 2 tablespoons chopped fresh parsley, for garnish

Caper Vinaigrette

- 1/2 teaspoon lemon juice
- 1 teaspoon balsamic vinegar

- 1 1/2 tablespoons olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon capers, drained and rinsed

Instructions

1. **PREPARE THE VINAIGRETTE:** In a small bowl, whisk together all the vinaigrette ingredients except the capers. Then add capers. Set aside.
2. **SAUTE PEPPERS:** Heat 1 tablespoon olive oil in a medium skillet on medium-high. Add peppers and saute for 4-5 minutes until tender-crisp. Add minced garlic and continue to cook for a minute. Add vinaigrette to skillet and toss. Adjust seasonings as needed. Spoon into a serving bowl. Top with chopped parsley and serve.

Braised Sweet and Sour Red Cabbage

Ingredients

- One half a large red cabbage, thinly sliced
- 2 Tbsp butter
- 2 Tbsp sugar
- 1/4 cup balsamic vinegar
- Kosher salt
- Freshly ground black pepper

Method

1 Sauté sliced cabbage in butter: Melt the butter in a large pot over medium heat. Add the thinly sliced red cabbage and toss to coat with the butter. Sauté until slightly wilted, about 5 minutes.

2 Add sugar, balsamic vinegar, cover and simmer: Sprinkle sugar over the cabbage and toss to coat evenly. Add the balsamic vinegar to the pot. Bring to a simmer, then reduce the heat to medium low. Cover and simmer until the cabbage is completely tender, stirring often, about 30 minutes total.

Season to taste with salt and pepper.

Stuffed Summer Squash

Ingredients

- 1 large yellow summer squash (about 8 oz.)
- 1 large zucchini (about 8 oz.)
- 3 tablespoons olive oil
- 1 onion, chopped
- 1 pound lean ground turkey
- 1 cup chopped fresh or canned tomatoes
- 1/2 cup canned low-sodium chicken broth
- 2 teaspoons chopped fresh thyme
- Salt and pepper
- 1/3 cup dry Italian-style bread crumbs
- 2 tablespoons grated Parmesan

Step 1: Fill a bowl with ice water. Bring a pot of salted water to a boil. Cut squash and zucchini in half lengthwise; place in boiling water. Bring back to a boil; cook until slightly softened, 5 minutes. Transfer squash to ice water. Cool for 2 minutes. Remove; pat dry.

Step 2: Scrape out seeds and stringy pulp from each squash half, leaving a large cavity for stuffing. Arrange snugly in a large, lightly oiled ovenproof baking dish.

Step 3: Warm 1 Tbsp. oil in a large skillet over medium-high heat. Add onions and cook, stirring often, until softened, about 3 minutes. Add turkey and cook, stirring to break up until crumbly, 2 to 3 minutes. Stir in tomatoes, broth and thyme. Increase heat to high and cook, stirring often, until turkey is thoroughly cooked and some of liquid has evaporated, 5 to 7 minutes. Season with salt and pepper.

Step 4: Preheat oven to 425°F. Place equal amounts of filling in each squash half, piling it high in center. Mix bread crumbs with Parmesan, then sprinkle mixture over squash and drizzle with 2 Tbsp. olive oil. Bake until golden brown on top, about 20 minutes.

Summer Squash and Ricotta Galette

Ingredients

- 7.25 ounces all-purpose flour (about 1 2/3 cups)
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/3 cup plus 1 tablespoon extra-virgin olive oil, divided
- 1/4 cup water
- 1 medium zucchini, cut crosswise into 1/4-inch-thick slices
- 1 large yellow squash, cut crosswise into 1/4-inch-thick slices
- 2 garlic cloves, minced
- 3/4 cup part-skim ricotta cheese
- 2 ounces grated fresh Parmesan cheese (about 1/2 cup)
- 2 teaspoons chopped fresh thyme
- 1/2 teaspoon grated lemon rind
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon black pepper
- 1 large egg, lightly beaten
- 1/4 teaspoon kosher salt
- 1 teaspoon water
- 1 large egg white
- 1/4 cup fresh basil leaves

How to Make It

Step 1: Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, salt, and baking powder in a food processor; pulse 2 times to combine. Combine 1/3 cup oil and 1/4 cup water in a small bowl. With processor on, slowly add oil mixture through food chute; process until dough is crumbly. Turn dough out onto a lightly floured surface. Knead 1 minute; add additional flour, if necessary, to prevent dough from sticking. Gently press dough into a 5-inch disk; wrap in plastic wrap, and chill at least 30 minutes.

Step 2: Preheat oven to 400°.

Step 3: Combine remaining 1 tablespoon oil, zucchini, squash, and garlic in a large bowl.

Combine ricotta and next 6 ingredients (through egg) in a medium bowl, stirring to combine.

Step 4: Unwrap dough, and roll into a 14-inch circle on a lightly floured surface. Place dough on a baking sheet lined with parchment paper. Spread ricotta mixture over dough, leaving a 2-inch border. Arrange zucchini and squash slices alternately, slightly overlapping, in a circular pattern over ricotta mixture. Sprinkle zucchini and squash with kosher salt. Fold edges of dough toward center, pressing gently to seal (dough will only partially cover squash). In a small bowl, whisk together 1 teaspoon water and egg white. Brush dough edges with egg white mixture. Bake at

400° for 40 minutes or until golden brown. Cool 5 minutes; sprinkle with basil. Cool an additional 15 minutes. Cut into 6 wedges.

Basil Pesto:

Ingredients

- 2 cups fresh basil leaves, packed (can sub half the basil leaves with baby spinach)
- 1/2 cup freshly grated Romano or Parmesan-Reggiano cheese (about 2 ounces)
- 1/2 cup extra virgin olive oil
- 1/3 cup pine nuts (can sub chopped walnuts)
- 3 garlic cloves, minced (about 3 teaspoons)
- Salt and freshly ground black pepper to taste

Method:

Add the garlic and Parmesan or Romano cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

1 Place the basil leaves and pine nuts into the bowl of a food processor and pulse a several times.

2 While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly, while the processor is running, will help it emulsify and help keep the olive oil from separating. Occasionally stop to scrape down the sides of the food processor.

Stir in some salt and freshly ground black pepper to taste.