

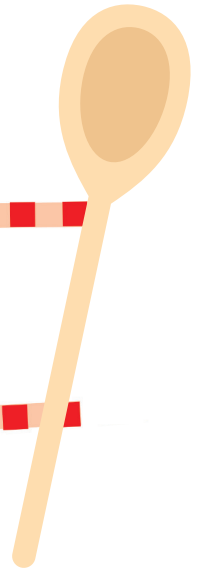


ShopRite



KIDZ COOK

Recipe of the Week!



TAKE ONE HOME AND TRY IT YOURSELF!

Spring Pesto Pasta

Yield: 4 Servings

Ingredients

- 1 heaping cup very small broccoli floret pieces
- 1/2 cup fresh basil or parsley
- 1/3 cup extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 1/4 cup grated parmesan cheese or 1 tablespoon nutritional yeast
- 1 teaspoon lemon zest
- 2 garlic cloves
- 1/2 teaspoon sea salt
- Freshly ground black pepper

Serving Suggestion

- 8 ounces pasta, cooked al dente
- 2 tablespoons toasted pine nuts (optional)
- Red pepper flakes, to taste
- Additional parmesan or vegan parmesan

Instructions

1. Wash & Cut broccoli into bite size pieces.
2. Peel & Cut garlic into slices.
3. Sautee the broccoli in a well oiled pan until tender.
4. Then in a food processor with the basil, olive oil, cheese, lemon juice and zest, garlic, salt, and several grinds of fresh pepper. Pulse until combined.
5. If desired, toss the pesto with the cooked pasta. Serve with pine nuts, red pepper flakes, and additional cheese. Season to taste and serve.

Enjoy!

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