



# Mixed herb pesto

**Difficulty:** Easy

**Type:** Accompaniment

**Allergy advice:**

**Serves:** Makes approx. 1 cup

**From the garden:** Seasonal herbs,  
e.g.: basil, parsley, sage, mint

**Source:** Adapted from Taste.com

Equipment	Ingredients
Food processor (optional) Chopping boards and mats Cooks knives Medium sized mixing bowl Garlic crusher Wooden spoon Serving bowl	$\frac{3}{4}$ cup olive oil 4 cloves garlic Approximately 1 cup of mixed herbs 2 Tbsp. finely chopped fresh chives

## What to do:

1. Thoroughly wash all herbs and chives, then finely chop.
2. Peel and crush garlic.
3. In a mixing bowl, combine the herbs and garlic.
4. While gently mixing, slowly add the olive oil in a slow and steady stream.
5. If too thick you may add a little more oil, pesto must be of a drizzling consistency.
6. Season with salt and pepper.
7. Transfer to a smaller serving bowl ready for use.