

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## BROCCOLI PESTO

Recipe by Megan Dilley

### Ingredients:

- 1 head broccoli (about ½ pound), cut into florets
- ¼ cup nuts, such as walnuts or pine nuts
- 3 cloves garlic, peeled
- 1 cup herbs, such as basil or mint
- ½ cup olive oil
- ½ cup Parmesan or pecorino cheese, freshly grated
- Kosher salt

### Directions:

Step 1: Steam broccoli until tender and bright green, about 6 minutes. Remove from heat, rinse under cold water. Drain and let cool on paper towels.

Step 2: In a skillet over medium-high heat, toast nuts until slightly brown and fragrant. Remove from heat and add to a food processor or blender.

Step 3: Add garlic cloves, cooked broccoli, and herbs to the food processor or blender with toasted nuts, and puree into a paste. Slowly drizzle in olive oil and pulse until well combined. Add grated cheese and blend until smooth.

Step 4: Transfer to a small bowl or glass jar, salt and pepper to taste.

Serving:

Fold into pasta, spread on bread to liven up grilled cheese, or dollop on soups for a flavorful finish.

Pesto can be made ahead of time and stored in an airtight container in the fridge for up to three days.

## Pair with August Red



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