

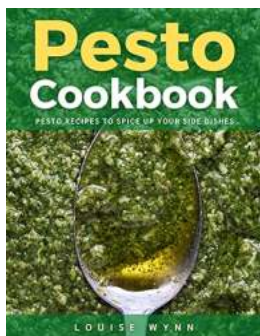
Pesto Recipes To Spice Up Your Side Dishes

Are you tired of serving the same old side dishes with your meals? Looking for a way to add some excitement and flavor to your plate? Look no further than pesto recipes! Pesto is a versatile sauce that can be made with a variety of ingredients, and it can take your side dishes to a whole new level.

Whether you're a fan of the classic basil pesto or you want to experiment with different flavors, there's a pesto recipe out there that is sure to tickle your taste buds. In this article, we will explore some delicious and easy-to-make pesto recipes that will spice up your side dishes in no time.

Traditional Basil Pesto

Let's start with the classic - traditional basil pesto. This pesto recipe is simple yet packed with flavor. You'll need the following ingredients:



Pesto Cookbook: Pesto Recipes to Spice Up Your Side Dishes by Louise Wynn (Kindle Edition)

★★★★★ 5 out of 5

Language : English
File size : 4102 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 63 pages
Lending : Enabled



- 2 cups fresh basil leaves

- 1/2 cup pine nuts
- 3 garlic cloves
- 1/2 cup grated Parmesan cheese
- 1/2 cup extra virgin olive oil
- Salt and pepper to taste

To make this pesto, simply combine the basil leaves, pine nuts, garlic cloves, and Parmesan cheese in a food processor. Slowly pour in the olive oil while blending. Once everything is combined, season with salt and pepper to taste. Serve this fragrant and creamy basil pesto over pasta, roasted vegetables, or spread it on a warm slice of bread.

Sun-Dried Tomato Pesto

If you're a fan of sun-dried tomatoes, you'll love this pesto recipe. It adds a burst of tangy and vibrant flavor to any dish. Here's what you'll need:

- 1 cup sun-dried tomatoes
- 1/2 cup fresh basil leaves
- 1/4 cup almonds
- 2 garlic cloves
- 1/4 cup grated Parmesan cheese
- 1/4 cup extra virgin olive oil
- Salt and pepper to taste

To make sun-dried tomato pesto, blend together the sun-dried tomatoes, basil leaves, almonds, garlic cloves, and Parmesan cheese in a food processor until

finely chopped. Slowly add the olive oil while blending until the mixture reaches your desired consistency. Season with salt and pepper to taste. This pesto pairs wonderfully with grilled chicken, roasted potatoes, or as a topping for bruschetta.

Spinach and Walnut Pesto

If you want to add some extra nutrients to your side dishes, try this vibrant green pesto made with spinach and walnuts. Here's what you'll need:

- 2 cups fresh spinach leaves
- 1/2 cup walnuts
- 2 garlic cloves
- 1/2 cup grated Parmesan cheese
- 1/4 cup extra virgin olive oil
- Salt and pepper to taste

To make this spinach and walnut pesto, blitz together the spinach leaves, walnuts, garlic cloves, and Parmesan cheese in a food processor until smooth. Slowly drizzle in the olive oil while blending until the pesto reaches a creamy consistency. Season with salt and pepper to taste. This pesto is perfect for tossing with pasta, spreading on sandwiches, or mixing into mashed potatoes.

Cilantro and Lime Pesto

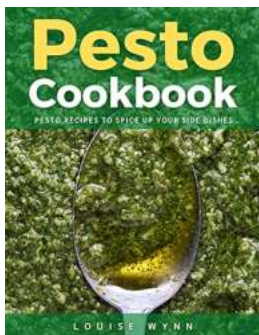
For a pesto with a bright and zesty kick, give this cilantro and lime combination a try. Here's what you'll need:

- 2 cups fresh cilantro leaves
- 1/2 cup cashews

- 2 garlic cloves
- 1 jalapeno pepper, seeded and chopped
- 1/4 cup grated Parmesan cheese
- 1/4 cup extra virgin olive oil
- Juice of 1 lime
- Salt and pepper to taste

To make this cilantro and lime pesto, combine the cilantro leaves, cashews, garlic cloves, jalapeno pepper, Parmesan cheese, olive oil, and lime juice in a food processor. Blend until all the ingredients are well combined and the pesto has a smooth consistency. Season with salt and pepper to taste. This pesto is fantastic on grilled fish, tacos, or as a dip for tortilla chips.

With these pesto recipes, you can easily elevate your side dishes and turn them into culinary masterpieces. Whether you prefer the classic basil pesto, the tangy sun-dried tomato pesto, the nutritious spinach and walnut pesto, or the vibrant cilantro and lime pesto, there's a flavor for everyone's palate. Get creative and experiment with different combinations to find your perfect pesto recipe. So, say goodbye to boring side dishes and hello to a world of flavor with these delicious pesto recipes!



Pesto Cookbook: Pesto Recipes to Spice Up Your Side Dishes by Louise Wynn (Kindle Edition)

★★★★★ 5 out of 5

Language : English
File size : 4102 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled

Print length : 63 pages
Lending : Enabled

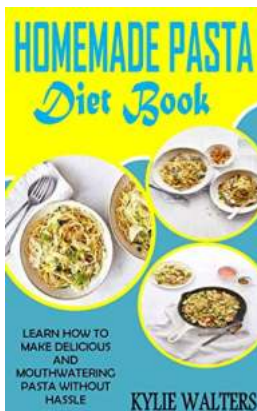


Need a new side dish recipe? These recipes will give you plenty of options to try.

Modern pesto recipes are versatile and you can see for yourself in this book. Garlic is the most common ingredient, but this book offers other spices like curry powder for a spicy kick or horseradish for an unexpected twist. The pesto recipes are easy to make, especially with the detailed instructions that come with each recipe.

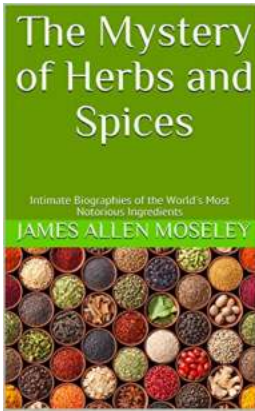
If you're looking for something delicious and different, you're in luck! Tired of the same old side dishes? Try out a new pesto recipe tonight.

Order Pesto Cookbook today and get these great recipes at your fingertips.



Discover the Homemade Pasta Diet Book and Achieve Optimal Health

Are you tired of restrictive diets that make you feel deprived and unhappy? Look no further than the Homemade Pasta Diet Book for a delicious and nutritious way to achieve...



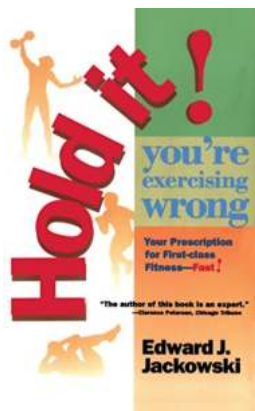
The Intimate Biographies of the World's Most Notorious Ingredients: Unveiling their Dark Secrets

The culinary world is full of intriguing stories, tantalizing flavors, and exotic ingredients that have captured our taste buds throughout history. From the spices that set...



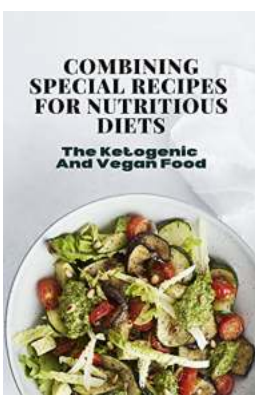
Best Exercises To Build Flexibility, Balance, Injury Rehabilitation, and Relieve: Unlocking the Secrets of Staying Fit

Are you tired of struggling with your fitness routine? Do you constantly find yourself feeling stiff, off-balance, or prone to injury? It's time to unlock the secrets of...



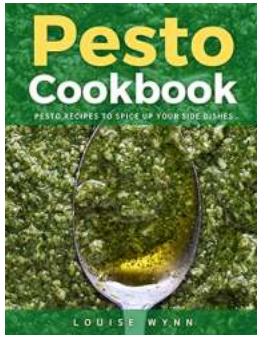
Hold It, You're Exercising Wrong!

If you've been hitting the gym regularly, following fitness gurus on social media, or simply trying to maintain an active lifestyle, you've probably come across numerous...



Unlock the Secrets to Creating Mouthwatering and Nutritious Meals with Special Recipes

Are you tired of the same old routine when it comes to your diet? Do you find yourself eating the same meals over and over again, lacking excitement and nutritional variety?...



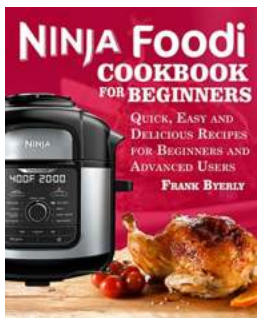
Pesto Recipes To Spice Up Your Side Dishes

Are you tired of serving the same old side dishes with your meals? Looking for a way to add some excitement and flavor to your plate? Look no further than pesto recipes! Pesto...



Delicious Recipes For Your Gravity Falls Party - Unlock the Flavors of Mystery and Adventure!

Are you a fan of the hit animated series Gravity Falls? Do you feel the urge to immerse yourself in the mysterious and adventurous world of Dipper, Mabel, and...



Quick Easy And Delicious Recipes For Beginners And Advanced Users

No matter if you are a beginner in the kitchen or an advanced cooking enthusiast, quick and easy recipes that are also delicious are always a great find! In this...