



# Mt Eliza Primary School Kitchen Garden Program



## Nut Free Pesto

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| <b>Equipment:</b><br>Baking tray<br>Food processor<br>Knives<br>Chopping board<br>Measuring cups and spoons | <b>Ingredients:</b><br>1/4 cup of pepitas<br>1 1/2 cups of fresh basil leaves<br>2 small garlic cloves, halved<br>3/4 cup of shredded parmesan<br>5 tablespoons of olive oil |
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### What to do:

1. Preheat oven to 180°C. Spread the pepitas over a baking tray. Bake in oven for 5 minutes or until toasted. Remove from oven and set aside for 10 minutes to cool.
2. Place the pepitas, basil, garlic and parmesan in the bowl of a food processor and process until finely chopped. With the motor running, gradually add the oil in a thin steady stream until well combined.