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| **Basil & Parsley Pesto** Makes 3 cups | | **Gremolata** Makes 1 cup | |
| 1 large bunch | Basil Leaves | ½ bunch | Parsley Leaves |
| ½ bunch | Parsley Leaves | 1 medium | Lemon, zested |
| 2-4 cloves | Garlic, peeled, cut in half | 3-4 Tbsp | Pine Nuts |
| ½ cup | Pine nuts or Walnuts | 2 Tbsp | Capers, rinsed |
| ½ cup | Parmesan Cheese, grated | 1 Tbsp | Red Onion, minced |
| 1-1 ¼ cups | Olive Oil | 1-2 Tbsp | Olive Oil |
| To Taste | Salt & Pepper | To Taste | Salt & Pepper |
|  |  |  |  |
|  |  |  |  |
| **Romesco Sauce** Makes 3 cups | | **Chimichurri** Makes 2 ½ cups | |
| ½ cup | Hazelnuts, toasted | 1 bunch | Parsley Leaves |
| 2 cloves | Garlic, peeled, trimmed | 2-3 Tbsp | Oregano Leaves |
| 2-3 large | Red Bell Peppers, roasted, sliced | ¼ cup | Red Wine Vinegar |
| ½ cup | Fire Roasted Diced Tomatoes | 2-4 cloves | Garlic, peeled, cut in half |
| ½ Tbsp | Chili Powder | ½-1 tsp | Red Pepper Flakes |
| 1 Tbsp | Smoked Paprika | ½ medium | Lemon, zested |
| 2 Tbsp | Red Wine Vinegar | ½ medium | Red Onion, minced (optional) |
| ¾-1 cup | Olive Oil | ¾-1 cup | Olive Oil |
| To Taste | Salt & Pepper | To Taste | Salt & Pepper |
|  |  |  |  |
|  |  |  |  |
| **Mint & Cilantro Chutney** Makes 2–2 ½ cups | | **Bell Pepper Coulis** Makes 2–2 ¼ cups | |
| 1 bunch | Mint Leaves | 3 medium | Red Bell Peppers, roasted, |
| ½-¾ bunch | Cilantro, stems and leaves |  | seeded, & skins removed |
| 1 Tbsp | Ginger, minced | ¾ cups | Oil of Choice |
| ¼ cup | Onion, minced | To Taste | Salt & Pepper |
| 1-3 small | Chilies of choice, rough chopped |  |  |
| 1 Tbsp | Sugar |  |  |
| 1 small | Lemon, juiced |  |  |
| To Taste | Salt & Pepper |  |  |

## Directions

1. Stagger and layer all ingredients into a food processor. Turn on processor and puree until desired smoothness. Season with salt and pepper.