

RECIPE

Mai's Pesto



Ready in **20 minutes**

Serves **4-6 people**

Ingredients

- 2 medium bunches of basil - rinsed
- 1 medium bunch of cilantro - rinsed
- 1 tsp seasoned salt
- 2 cloves garlic - chopped
- 1 cup olive oil
- $\frac{3}{4}$ cup Balsamic vinegar

Preparation

1. Remove basil leaves from stems and put into blender
2. Remove roots from cilantro, chop and add to blender
3. Add chopped garlic, olive oil, vinegar and salt to blender
4. Blend until smooth
5. Taste - add salt or more garlic if needed

Tips

I like to make a layered pasta salad with this pesto because it's a carnival of colors. (see picture included). Start with pasta, add pesto, then veggies (spinach, zucchini, tomatoes). Sprinkle with grated cheese and drizzle with balsamic vinegar. This pesto is also good on meats, and fish.

Sometimes I add it to homemade pizza, or in a sandwich to make it special.

Spiritual Message

Quality ingredients make quality products. Know you are worth the best, strive to always put out your best quality in all you do.