

Cilantro/Lime Pesto



I thought I was creating something original when I came up with this recipe. Then I Googled it and found a number of similar recipes. Regardless of which recipe you use, this pesto is really satisfying.

I usually make this pesto with the optional Parmesan cheese.

Preparation time: 10 minutes

Organize Your Ingredients!

Notes on Organizing

You can actually simply prep as you go when making pesto.

Cilantro/Lime Pesto

2 cloves garlic (skin removed)
1/2 C. peanuts (lightly-toasted)

2 C. Cilantro leaves (tightly-packed)
or
1 bunch of cilantro – (leaves can still be attached to the stems. Just wash the bunch and shake out the moisture)

1/2 tsp. Asian garlic pepper sauce
2 T. fresh lime juice
1/4 C. canola oil
and
3 tsp. sesame oil

Optional: 1/2 C. shredded Parmesan cheese

Assembly Instructions

1. Place all ingredients in food processor or emersion blender bowl and grind until fine.
2. Transfer pesto to a container with a tight-fitting lid and cover with a thin layer of olive oil.
3. Store in the fridge.
4. When using pesto stored in the fridge, scrape back the oil on top and spoon off desired amount. Re-cover with oil. Pesto will keep for several weeks.

