



Maple Leather Company & GreatBags[®] presents...

Selections from our "Mucho Easy" Recipe Collection

Small Batch Pesto with Quinoa

This recipe was prompted by my friend Karen in CA and the Extreme Abundance of Mint we have right now (ever since I planted it on the edge of my wildflower garden: What was I thinking??)

We are making small batches of Pesto in 8 oz blender jars to keep cleanup easy, adding Cilantro, Mint, or Dill with the Basil since we have more of those ingredients at this time of year. In another month, our Basil plants will be more prolific.

As Karen says, "play it by taste" when adding the other herbs to suit your own tastebuds. Although we have traditionally eaten our pesto atop pasta, potatoes, bruschetta or pizza we are now also combining it with Quinoa after sampling a jar from Trader Joes. We like it in its fresh form, with the mint, even better! Hope you like it, too.

Ingredients:

1 cup quinoa, rinsed

2 cups water

prepare according to package instructions, bring to boil and simmer 15-20 minutes. Let sit to absorb all the moisture, then stir to fluff the grains up. Let cool before adding the pesto so it stays fresh and doesn't "cook".

Pesto:

4 oz EVOO extra virgin olive oil

2-3 garlic cloves

1 cup fresh mint leaves (try Cilantro and Dill, too)

1/2 cup basil leaves

freshly grated locatelli, romano, or parmesan cheese

optional: pine nuts, chopped almonds, or other nuts/seeds.

Process:

Using a 8 oz blender jar (or blender/food processor if you don't have one) pulverize the basil in olive oil. Add the mint and pulse to grind up the leaves fully. Add the basil and blend well, adding more oil if necessary. Combine with cooled quinoa and serve on top of lettuce greens with LOTS of freshly grated parmesan cheese. If quinoa isn't your thing, tastes great on plenty more things.

For more "Mucho Easy" recipes, visit www.mapleleather.com/recipes