Roasted Red Pepper Pesto

While traditional pesto is made with basil, nowadays pesto comes in all colors and forms, and modern conveniences like the food processor make it a breeze to prepare. Use this simple and versatile recipe in pasta, as a panini or sandwich spread, or atop baked chicken. Not only is it colorful and flavorful, it's also packed full of vitamins. Your young chef will love whipping this up, with a little adult supervision.

What You Need:

- Approximately 1 cup or 2 large roasted red peppers, drained and patted dry (jarred is fine)
- 2 cloves garlic
- 1/4 cup peanut-free pine nuts
- 2 tablespoons basil
- Salt and pepper to taste
- 3-4 tablespoons extra virgin olive oil

What You Do:

- 1. In a food processor or blender, have your child add the roasted red peppers, garlic, pine nuts, and basil.
- 2. Add the salt and pepper.
- 3. Make sure the cover is on snugly, then blend.
- 4. Slowly drizzle in three tablespoons of olive oil (if you're using a food processor, you can do this through the feed tube while the machine is running). If the mixture looks too dry, gradually drizzle in a little more until it achieves a creamy consistency.
- 5. Store in the refrigerator until ready to use.

Helpful Tip: This recipe makes about two cups of pesto, the perfect amount to make our Penne with Tomatoes and Roasted Red Pepper Pesto that will knock your socks off. You can also spread it on crostini or use it as a dip for crudités.

Did You Know?

Pesto originated in Genoa, Italy, and was traditionally prepared with a mortar and pestle. In fact, the word pesto comes from *pesta* which means "to pound" or "to crush."

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