

Roasted Red Pepper Pesto

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Preparing the Pesto

First, prepare your mise en place.

If using jarred red peppers, strain and rinse well.

Using a food processor, add the roasted red peppers and pulse with the rest of the ingredients, except the parsley, until the mixture is coarsely puréed.

Add the fresh parsley or basil, and other herbs if you choose, and pulse a few times quickly to blend.

Step 1: Preparing the Pesto

- 2 cups roasted peppers (freshly roasted preferred)
- 1/3 cup pine nuts, toasted
- 2 tbsp lemon zest
- 1/4 cup Kalamata olives, pitted and chopped
- 1 tsp chile flakes
- freshly ground black pepper, to taste
- 2 1/2 tbsp fresh parsley (or fresh basil), chopped