



The Edible Garden

Recipe featured at *Cooking for Kids* demonstration, August 24

Zucchini Pesto

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Ingredients

1 box penne pasta, regular or whole wheat
2 teaspoons olive oil
1 medium green zucchini, diced
1 medium white onion, diced
A handful of fresh basil, washed
2 ounces Parmigiano-Reggiano cheese, grated
1/4 cup heavy whipping cream
2 tablespoons pine nuts
6 cloves garlic
Salt and pepper to taste

Instructions

1. In a large pot, bring several cups of water to a boil; add pasta and a touch of olive oil to water (so your noodles don't stick) and turn to low heat until pasta is ready to your taste. Drain pasta and place in a large serving bowl.
2. Heat 2 teaspoons olive oil in a large skillet at medium heat. Add chopped zucchini and onion to pan. Sauté for 5 minutes or until tender and golden, then remove from heat and let cool.
3. Place half of the zucchini and onion mix into a food processor. Add the basil, half of the grated cheese, heavy whipping cream, pine nuts, garlic cloves, salt and pepper to the food processor. Process the mixture until all ingredients are finely chopped.
4. Add the mixture to pasta. Add the reserved zucchini and onions to pasta bowl and toss to combine. Top with reserved cheese and serve.