

# NYBG

## SENSATIONAL SEEDS CHEF RECIPES

### **PUMPKIN SEED SALSA**

Prepared by Paige Lipari of Arcestratus Books + Cafe  
Sensational Seeds Event  
Serves 4

#### **Ingredients**

- 1 ¼ cups raw, shelled pumpkin seeds
- 2 plum tomatoes or one large heirloom tomato, quartered
- 1 habanero chile, stemmed (can be omitted)
- 3 cloves of garlic
- Juice of one lime
- ½ cup roughly chopped cilantro
- ½ cup finely chopped chives
- ½ cup roughly chopped parsley
- ½ cup to ¾ cup olive oil
- ½ tsp Diaspora smoked chili powder
- Kosher salt, to taste

#### **Optional:**

- Top with queso blanco
- Top with chia and/or white or black sesame seeds
- Top with cilantro
- Serve with tortilla chips



#### **Instructions**

Toast the pumpkin seeds in an oven on a dry sheet tray at 350 for 10 minutes.

Let them cool.

In a food processor, pulse and then blend the pumpkin seeds until broken down. There is only so much they will blend without the other ingredients. It's ok if they are not smooth at this point.

Add the tomatoes, chili, garlic, and lime juice and blend for one minute. Then add the herbs and the olive oil and pulse them in steadily until they are manageable. Add the chili powder and 1 tsp of salt. Blend until smooth. Add more olive oil if you would like a thinner consistency. Add more salt to taste.

Serve at room temperature topped with chia and sesame seeds, queso blanco and cilantro.