



Will Crews' Spicy Herb Pesto (*Zhoug)

Entered in the Pass the Pesto Event - August 2018

Ingredients:

2 cups lightly packed fresh cilantro leaves
1 cup lightly packed fresh Italian parsley leaves
1 - 2 fresh jalapeno chile peppers, halved and seeded*
1 tablespoon lemon juice
3 cloves garlic, halved
1 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground coriander
1/2 cup olive oil
1/4 cup salted, roasted pumpkin seeds (pepitas)

Preparation:

In a blender or food processor combine first eight ingredients (through coriander). Cover and blend or process until finely chopped.
With blender or processor running, slowly add oil in a steady stream until combined.
Add 2 tablespoons pumpkin seeds; cover and blend or process until nearly smooth.
Serve topped with remaining 2 tablespoons pumpkin seeds.

Tip: Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

Serving Suggestions:

Serve on your favorite pasta. Just be careful of the heat!
Add to scrambled eggs.
Spread on a sandwich.
Mix with Greek yogurt to make a tasty dip.
Serve on toasted baguette slices.

* Zhoug is a popular Middle Eastern hot sauce.