

# Herby Pesto with Spring Vegetables



## Ingredients:

For the pesto:

- 1 cup loosely-packed mixed leafy herbs (parsley, cilantro, basil, mint, or a mix)
- 1 cup loosely-packed spinach leaves
- ¼ cup olive oil
- 1 clove garlic, roughly chopped
- Juice of ½ lemon
- Salt and pepper to taste

## Instructions:

1. To prepare the pesto, combine all ingredients and blend with immersion blender, standard blender, or food processor. Season to taste and set aside.
2. Preheat oven to 400°F and wash all vegetables. Toss radishes and scallions with olive oil and spread out in a single layer on a sheet tray. Put in oven and roast for about 15 minutes, until cooked through.
3. Fill a medium pot with water, season liberally with salt, and bring to a boil. Once water is boiling, carefully add the peas and asparagus. Boil for about 3 minutes or until the veggies are bright green.
4. Strain the veggies and add to a bowl of ice water; let chill for about 2 minutes. Combine roasted and blanched veggies with pesto. Enjoy!

For the vegetable medley:

- 1 bunch radishes, quartered
- 1 bunch scallions, cut into ½-inch pieces
- 1 bunch asparagus, cut into 1-inch pieces
- 1 pint snow peas, snap peas, or green beans, cut into 1-inch pieces
- 1 Tbsp olive oil
- Salt and pepper to taste

