



Spiral Cut Veggies with Nut Pesto

If this recipe does not bring spring to mind nothing will. We love using our julienne peeler to create lovely ribbons perfect to top with a beautiful nut pesto.

Ingredients

1 1/2 tablespoons chopped or sliced almonds, hazelnuts, brazil nuts (or any other nut)
1 cup loosely packed basil leaves
1/2 cup loosely packed parsley leaves
1 clove garlic
Kosher salt and freshly ground black

pepper

1/3 cup extra-virgin olive oil
1 large carrot
1 large yellow squash
1 large zucchini
1 tablespoon lemon juice
1/4 cup grated Parmesan

Directions

Put the nuts in a small dry skillet and cook over medium heat until lightly toasted, about 3 minutes; transfer to a plate to cool.

Combine the nuts, basil, parsley, garlic and 1/4 teaspoon salt in a food processor and pulse until very finely ground. With the motor running, gradually add the olive oil and process until well combined.

Slice the vegetables into ribbons. With the yellow squash and zucchini, it is easiest to slice the sides, working around the core (and then discarding the core). Toss the vegetable ribbons together in a bowl.

Add just enough pesto to lightly coat, then add the lemon juice and Parmesan and toss to combine. Serve immediately (any remaining pesto can be kept refrigerated for up to 1 week).