

# Broccoli Pesto

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*This recipe is a play on the basic basil pesto. What is great about using broccoli for this recipe is that it maintains the bright green color and also has an earthy flavor that pairs well with pine nuts and olive oil. Makes 2 cups.*

## Ingredients:

1 8-ounce bag frozen broccoli florets, thawed and drained of any liquid  
1/4 cup pine nuts  
1/4 cup olive oil  
1/2 cup chopped parsley  
1/2 cup Parmesan cheese  
2 cloves garlic  
salt and pepper, to taste

## Directions:

1. Combine all the ingredients in a food processor and blend until well combined. Season with salt and pepper to taste. If it is too thick add some more olive oil.
2. Serve this over pasta, as a sandwich spread, or simply as a dip for bread.

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