

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Roasted Poblano Pesto

From Dierberg's Everybody Cooks Magazine – June 2013

This pesto is awesome! We ate it with grilled steak, but you can use it on many other types of food, such as eggs or chicken. It also freezes well.

Makes about 1 cup

2 poblano peppers  
2 jalapenos peppers  
½ cup loosely packed cilantro or Italian parsley leaves  
2 cloves garlic  
2 Tbsp pine nuts, toasted  
1 Tbsp white balsamic or white wine vinegar  
1 tsp dried oregano  
1 tsp sea salt  
1/3 cup extra virgin olive oil

1. Place peppers on grid of the grill over medium-high heat; cover and grill turning occasionally until skin is blackened on all sides, about 15-18 minutes. Place peppers in brown paper bag; fold down top of bag to seal (you can also put this under the broiler of the oven)
2. Let stand 10 minutes. Carefully remove skin from peppers. Cut peppers in to quarters; remove and discard veins and seeds. Place peppers in work bowl of food processor fitted with steel knife blade. Add cilantro, garlic, pine nuts, vinegar, oregano, and salt; process until smooth. With machine running, pour olive oil through feed tube in a slow steady stream; process until well mixed.
3. Pesto may be covered and chilled up to 1 week or frozen up to 6 months.