



Spinach Parsley Pesto

Spinach, Parsley, Walnuts and Garlic Pureed with Parmesan Cheese and Olive Oil

Last Update: 11/29/2004

Portion Size: 2 oz

	<u>Yields: 3 Pound</u>	<u>6 Pound</u>	<u>12 Pound</u>
<u>Ingredients:</u>	<u>Portions: 24 2 oz</u>	<u>48 2 oz</u>	<u>96 2 oz</u>
Spinach, Fresh <i>CHOPPED COARSE</i>	9 Ounce	1 Pound + 2 Ounce	2 Pound + 4 Ounce
Parsley Leaves, Fresh	5 1/4 Ounce	10 1/2 Ounce	1 Pound + 4 1/2 Ounce
Walnut Pieces	7 3/4 Ounce	15 1/2 Ounce	1 Pound + 15 Ounce
Garlic, Fresh <i>MINCED</i>	1 Tablespoon + 3/4 Teaspoon	2 Tablespoon + 1 3/4 Teaspoon	1/4 Cup + 1 Tablespoon
Grated Parmesan Cheese (CONV)	10 1/2 Ounce	1 Pound + 4 1/2 Ounce	2 Pound + 9 Ounce
Olive Oil	1 3/4 Cup + 3 Tablespoon	1 Pint + 1 3/4 Cup	1 3/4 Quart + 3/4 Cup
Salt	1 1/4 Teaspoon	2 5/8 Teaspoon	1 Tablespoon + 2 1/4 Teaspoon

Procedure:

1. Combine spinach, parsley, walnuts and garlic in food processor. Process until finely chopped.
2. Add Parmesan cheese. Process to mix well.
3. Add olive oil and salt slowly as processor is working.
4. Hold at room temperature for immediate use (within 1 hour). CCP-- Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below to hold for later use. Stir well before each use.

Portion: Serve 2 oz or as directed.

Serving Suggestions: (Nutrient analysis is per 2 oz and does not include serving suggestions).

1. Use as directed in recipes.
2. Toss with hot or cold pasta to prepare hot entree or side dish or cold salad selection.
3. Drizzle over salad greens or grilled vegetables as a dressing.
4. Use as a seasoning in hot or cold sandwiches.

Shelf Life: Use within 24 hours.