

Orange Pistachio Pesto

This vibrant pesto with hint of citrus and sage jazzes up cheeses, crostini and vegetables

YIELD: 1 cup
PREP TIME: 10 minutes
COOK TIME: 5 minutes
TOTAL TIME: 15 minutes

INGREDIENTS

½ cup unsalted pistachios, shelled and roasted
2 cups basil, chopped (substitute baby spinach or arugula)
1 tsp. GC Napa Valley Natural Orange Finishing Sea Salt
1 tsp. GC Napa Valley Natural Sage Green Peppercorn
¼ cup GC Napa Valley Natural Basil Olive Oil
¼ cup GC Napa Valley Natural Orange Olive Oil

TO PREPARE

- Put pistachios, basil, Orange Finishing Sea Salt, and Sage Green Peppercorn in the bowl of a food processor. Pulse several times. Scrape down sides and repeat.
- While the food processor is running, slowly add Basil Olive Oil and Orange Olive Oil. Process pesto to desired texture.

TO SERVE

Place Orange Pistachio Pesto in a white bowl. Spread Pesto on crostini, baguettes, crackers, and cheese pieces such as Jarlsberg, Parmesan and Pecorino. Use as a vegetable dip for bell peppers (red, orange, yellow), cucumbers and carrot sticks.

WINE PAIRING

Gabrielle Collection Vertex Red Cuvée Red Wine Blend 620, California

SHOPPING LIST

2 oz. unsalted pistachios, shelled and roasted
2 bunches fresh basil (substitute baby spinach or arugula)

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com

