

# Humble House Cilantro Pesto

Refrigerate - Shelf life approximately 1 month in the fridge, or 12 months in the freezer.



## Ingredients

4 oz Fresh Cilantro	2 Cups Olive Oil
¼ Cup Pecans	1 Tbsp salt (or more to taste)
1 Cup White Cheddar	1 oz fresh garlic (minced or chopped)

\*Equipment needed: Food Processor

## Directions

(Optional pre-step 1) Blanch

Bring a large pot of water to a rolling boil. Add the cilantro and then push the leaves down to submerge them in the water. Blanch until the stems are no longer rigid (about 40 seconds) and then drain the cilantro and dump into a bowl of ice water to stop the cooking immediately.

Next remove the leaves from the ice water and wrap in a kitchen towel, then wring out all excess water from the cilantro.

*This step is optional because it is not necessary if the pesto is consumed right away, but it makes all the difference when it comes to longevity. If blanched the bright green color will remain without the need for preservatives. In addition, this step mellows out the sharp flavor that is often associated with cilantro. Which is probably why, even though you hate cilantro, you really liked our pesto! ^\_^*

1. Add all ingredients to the food processor (garlic, oil, salt, cilantro, nuts, and cheese) and puree until desired consistency is reached. Note: if you liked the big chunks of cheese, wait about 10-15 seconds before adding the cheddar.
2. Enjoy!