

# *Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Roasted Broccoli Pesto**

Made with roasted broccoli and garlic, fresh basil and lemon juice  
Pesto comes together in under a minute once the broccoli and garlic are roasted.

Makes about 1½ cups

### *For roasting*

½ pound broccoli  
1 tablespoon olive oil  
¼ teaspoon kosher salt  
2 cloves garlic, sliced

### *For the Pesto*

½ cup tightly packed fresh basil leaves  
Scant ½ cup extra virgin olive oil  
1 tablespoons fresh lemon juice  
1/8 teaspoon salt  
Few twists freshly ground pepper  
1/3 cup grated parmesan cheese

Preheat the oven to 425 degrees.

Cut the broccoli crown from the stem and cut it into 1-inch florets. Peel the stems and thinly slice them. You should have about 5 cups of broccoli. Toss the broccoli with the olive oil, salt and garlic. Place on a parchment lined pan and bake for 20 minutes until tender and browned in spots. Remove from the oven.

When the broccoli is cool, put it and the garlic into the bowl of a food processor along with all the pesto ingredients except for the cheese. Use the pulse button to coarsely mix everything together. Add the cheese and pulse again to incorporate yet maintain the texture. This pesto ought to remain coarsely textured.

