

Pesto Couscous
By: Dottie Baltz

Makes 4 Servings

- ~ 1 cup low sodium chicken broth
- ~ 1 cup couscous, plain
- ~ 2 tablespoons [Basil & Garlic Scape Pesto](#)
- ~ 1 tablespoon freshly grated Parmesan cheese, garnish

Bring chicken broth to a boil. Remove from heat and add the pesto and couscous. Stir, cover, and let sit for 5 minutes.

Garnish with Parmesan cheese and enjoy.

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Basil & Garlic Scape Pesto
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Makes about 1-1/4 cups of pesto

- ~ 1/2 cup fresh basil (packed tight)
- ~ 1/2 cup garlic scapes, chopped (about 5-7 scapes)
- ~ 1/2 cup freshly grated Parmigiano Reggiano
- ~ 1/2 cup extra virgin olive oil
- ~ 2 tablespoons pine nuts
- ~ Sea Salt and Pepper to Taste

The smaller you chop the garlic scapes, the easier it will be to chop them in the blender. Add the pine nuts, scapes and basil to a food processor or small blender and pulse until all the pieces are chopped up. Add the Parmigiano Reggiano cheese to the mixture and continue to pulse until it's relatively smooth. Add the olive oil slowly to the mixture, pulsing as you go. Stir in a pinch of salt and pepper to taste. Store in an air tight container in the fridge for 2-3 weeks. It can also be frozen for several months.

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