

Spicy Pumpkin Seed Pesto

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This simple pesto is perfect for serving over plain boiled pasta or as a side dish to any Italian starter. If you can find ready-roasted chillies and peppers in jars, use those, or simply roast the peppers by setting them on a gas burner until blackened. You could also roast them in the oven. A really flavourful vegan-friendly dish.

Ingredients:

5 tbsp. shelled pumpkin seeds
2 large green roasted peppers
3 roasted green chillies
3 cloves of garlic
Handful of fresh coriander
4 tbsp. olive oil
Juice of half a lemon
Salt and pepper

Directions:

1. Remove the skin from the peppers and chillies unless the skin has already been removed.
2. If you like it hot, leave the seeds in, if you don't, take the seeds out.
3. Pulse the chillies and peppers in a food processor until smooth. Add the pumpkin seeds and pulse again.
4. Add the garlic cloves and lemon juice and a healthy pinch of seasoning.
5. Drizzle the olive oil in the food processor in a thin stream, pulsing all the while.
6. Finally, add the coriander and pulse once more.
7. Once the seasoning is to your taste, spoon the pesto into jars until you're ready to use it.

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