

## Cilantro Pesto

### Ingredients

2 garlic cloves, unpeeled

½ tsp kosher salt

1 packed cup cilantro leaves, stemmed (about ½ bunch)

½-1 jalapeno, stemmed, seeded and rough chopped (or ¼ t chipotle chili powder)

¼ c olive oil

### Directions

To soften the flavor of the garlic, poke a hole in each and place in microwave safe dish; cook for just 10 seconds. Peel garlic cloves and place in a mini food processor along with salt; process to chop. Add cilantro and jalapeno; process to finely chop. Add oil and process until smooth. Pesto will last weeks in the refrigerator. Pesto is delicious thinned with lime on an avocado half, thinned with lemon juice for grilled chicken or fish, or thinned with some red wine vinegar for beef.

**Mini Cucumber and Avocado Salad:** In a small serving bowl, combine 1-2 T of pesto with juice of 1 lime. Cube (1-in) two avocados and 3 mini cucumbers and toss with dressing, enjoy!  
Serves about 4

*cooking with care*

Cooking with Care by Amy Sokol - [www.cookingwithcare.com](http://www.cookingwithcare.com)