



come home for Golda's recipes
www.gopesto.com

Golda's Finest Foods, RR2, Mill Bay, BC Canada V0R 2P0

Artichoke Pesto

Asparagus and Golda's Artichoke Pesto Linguini

1 lb. fresh asparagus
8 oz. linguini
3/4 c. GOLDA'S ARTICHOKE PESTO

To prepare: Cook linguine in salted water and drain. While it is cooking, wash and discard the bottom third portion of each asparagus and cut the remaining asparagus into 1 in. pieces. Lightly sauté the pieces in a bit of olive oil until they are bright green (no longer than 5 minutes). Combine the cooked linguine with GOLDA'S ARTICHOKE PESTO and top with the sautéed asparagus.



Sun Dried Tomato Pesto

Chicken Breast Stuffed with Sun Dried Tomato Pesto and Brie

GOLDA'S SUNDRIED TOMATO PESTO
Brie
Chicken Breast

To prepare: Spray a baking dish with vegetable spray. Start with a chicken breast with the bone in. Pull the skin back and make a slice into the fleshiest part of the breast about 2 1/2 inches long and 1 1/2 inches wide. Using a spoon, stuff the cavity with 1 teaspoon of GOLDA'S SUNDRIED TOMATO PESTO. Cut the crust off the Brie and make a cube about an inch square. Put this in the pocket and add another teaspoon of pesto. Pull the skin over the pocket so nothing leaks out and bake for 30 to 40 minutes or until juices run clear when poked with a fork.



Dill Pesto

Mushroom, Cheese, and Dill Pesto Omelet

2 eggs
1 c. mushrooms
1 tbsp. butter
1/4 onion
2 tbsp. GOLDA'S DILL PESTO
1 c. cheese

To prepare: Scramble eggs, then take a small omelet pan and put on medium heat. Slice mushrooms, your choice, and sauté in butter until golden. If so inclined, add onion in with the mushrooms. Add your scrambled eggs and turn heat down to low. Spread GOLDA'S DILL PESTO on half of the omelet and add your favorite cheese. Flip over half of the omelet with a spatula, cover and cook through for about three minutes.



Any Pesto

Pasta and Golda's Pesto

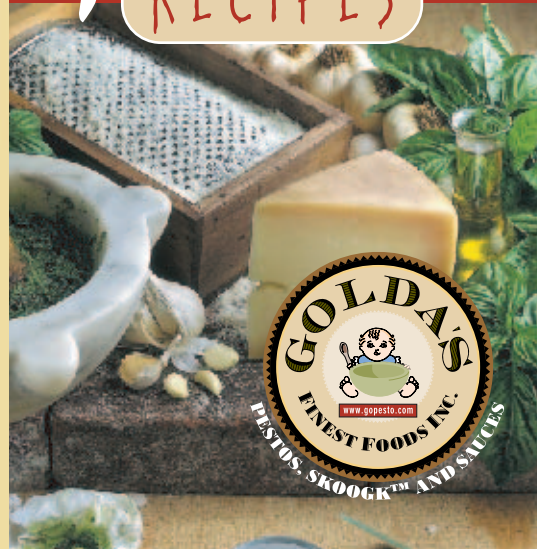
Pasta (approx. 100 grams per adult)
Any of GOLDA'S READY-TO-EAT PESTO SAUCES (1 heaping teaspoon per serving)

To prepare: Simply boil water, add pasta, and cook until al dente (5 minutes). Add GOLDA'S PESTO. Golda says: Bon appetit!



pesto

RECIPES



Golda's Finest Foods — the finest flavours from British Columbia's certified organic farms. Try a hot Skoogk condiment or Olive Tapenade and seasonal pestos!

After one taste, we are sure that you will agree that Golda's pesto sauces are packed with flavour!

Based in Mill Bay, on Vancouver Island, Golda's many fine products are available wherever better foods are sold.

come home for Golda's recipes
www.gopesto.com

Golda's Finest Foods, RR2, Mill Bay, BC Canada V0R 2P0

Taste the difference!

- Basil Pesto
- Artichoke Pesto
- Cilantro Pesto
- Sun Dried Tomato Pesto
- Roasted Red Pepper Pesto
- Olive Tapenade
- Blueberry Pesto
- Arugula Pesto
- Hemp Pesto
- Mint Pesto
- Hot Skoogk
- Dill Pesto

Cilantro Pesto

Golda's Cilantro Pesto Melts

- 4 oz. sharp, grated cheddar cheese
- 4 oz. grated mozzarella cheese
- 2 tbsp. GOLDA'S CILANTRO PESTO
- 1 large clove garlic, crushed
- 1 c. mayonnaise

To prepare: Spread mixture on sliced sourdough bread. Place slices on cookie sheet. Bake at 325 degrees until cheese is melted. Serves 6 to 8.

Basil Pesto/Skoogk

Golda's Pesto Squash Casserole

- 1 c. grated cheese
- 2 c. squash, cooked, drained, mashed
- 1 tbsp. butter
- 2 tbsp. GOLDA'S PESTO (BASIL OR SUN DRIED TOMATO)
- 1 tsp. GOLDA'S SKOOGK
- 1/2 c. evaporated milk
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 tbsp. sugar
- 2 tbsp. flour

To prepare: Mix all ingredients together. Put in a greased casserole dish. Bake at 300 F. until lightly browned. You may sprinkle crumbled crackers or herbed croutons on the top if desired.

Any Pesto

Stir-fried Spaghetti Squash with Golda's Pesto

- 1 small spaghetti squash, cooked
- 3 cloves garlic
- 1/2 c. GOLDA'S PESTO OF YOUR CHOICE
- 1 small zucchini, sliced
- 1 small eggplant
- 1 red pepper, diced
- 3/4 c. fresh/frozen green peas

To prepare: Stir fry the zucchini and eggplant in a skillet until lightly browned and softened. Add squash and garlic. Add pesto and toss to coat. Stir in red pepper and peas and heat until warmed right through. Serves 6.

Any Pesto

Broiled Tomatoes and Golda's Pesto

- 6 firm, ripe tomatoes
- Salt and pepper
- Sugar
- 1 tbsp. grated parmesan cheese
- 1 tbsp. butter
- 2 tbsp. GOLDA'S PESTO (BASIL, ARTICHOKE OR CILANTRO)

To prepare: Cut tomatoes in half crosswise and sprinkle with salt and pepper and a pinch of sugar. Brush with 1/2 tsp. GOLDA'S PESTO, Parmesan cheese and butter. Broil about 6 inches from the source of heat for 5 minutes. Serves 6.

