

## Rocket Parsley and Fennel Pesto

Serves: 1  
Prep time: 6 Minutes  
Cooking time: Nil

### Ingredients:

- 60g baby rocket
- ½ cup parsley, roughly chopped
- 1 tablespoon fennel fronds, roughly chopped
- 1 clove garlic, grated
- 1 birdseye chilli, roughly chopped **\*see note**
- 2 tablespoons toasted pine nuts
- 2 tablespoon grated parmesan cheese
- ⅓ cup olive oil



*I just love the versatility of pesto,  
this one is no exception*

### Method:

- Add all the ingredients **except the olive oil** to a food processor and pulse until finely chop
- With the motor running drizzle the olive oil into the mix and blend through

### Note:

Remove the seeds from chilli if you prefer a milder flavour.

You can use pesto as a dip, on pizza, drizzled over vegetables or steak, just to name a few

**Watch this website for more recipes to come using pesto**