**Title:** Pestos

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Mixing Bowl Roehl

Here are some pesto recipes that are my favorite ones to eat.

**Recipe with Spinach**

¼ cup Walnuts

1 (5 ounce) fresh spinach leaves

6 cloves of garlic

¼ cup extra virgin olive oil

¼ cup fresh grated Parmesan cheese

½ tablespoon balsamic vinegar or red wine vinegar

½ teaspoon salt

**Instructions**

In a blender or a food processor combine the walnuts, spinach, garlic until it is chopped into small pieces.

Pour in the olive oil and then it will become smooth.

Transfer the pesto to a bowl and add parmesan cheese, balsamic vinegar, and the salt

**Recipe with Mustard Green**

**Ravioli Pesto Sauce**

1 bunch of mustard green

6 cloves garlic

1c walnuts

Salt to taste

Olive oil to taste

parmesan cheese to taste

In a blender or a food processor combine the walnuts, spinach, garlic until it is chopped into small pieces.

Pour in the olive oil and then it will become smooth.