



## Sun-dried Tomato Pesto – Pesto Rosso Roasted Cauliflower Recipe

### SUN DRIED TOMATO PESTO

- 2 cups dry packed sun dried tomatoes
- 2.5 cups warm water
- 3 sprig rosemary
- 4 sprig basil
- 3 cloves garlic, crushed
- 3 tb Grana Padano, shredded
- ½ cup walnuts, roasted
- 2 tb red wine vinegar
- 1 cup EVOO
- S+P to taste

#### METHOD:

1. Pour warm water (175 degrees) over the tomatoes and rosemary. Steep in a bowl for ten minutes.
2. Using a slotted spoon add the tomatoes and rosemary to a food processor. Add 3 tb of the liquid as well.
3. Add all the remaining ingredients.
4. Buzz on high power for 60 seconds or until the mixture is fully incorporated.
5. Season with S+P to taste.

Yield: 3 cups

Shelf life: 10 days

### PESTO ROSSO ROASTED CAULIFLOWER

- ½ cauliflower, cut into florets
- 3 tb sun dried tomato pesto.
- 1 tb EVOO
- 1 tv Grana Padano, shredded
- S+P to taste.

#### METHOD:

1. Add the pesto, EVOO and cheese to mixing bowl.
2. Whisk together the mixture.
3. Add cauliflower florets. Mix until fully coated
4. Add to a parchment lined baking sheet.
5. Roast in an oven at 425 degrees for 25 minutes.
6. Season with S+P to taste.