

Plant Part Pesto

The 2nd graders reviewed the six basic parts of flowering plants (roots, stems, leaves, flowers, fruits, and seeds) by harvesting parsley, kale, celery, and nasturtiums in the garden and then making and tasting Plant Part Pesto (nut free!).

Quotes: "Pesto is the besto!"

"I tried a pepper for the first time!"

"I don't usually like pesto, but this one is sweet- I love it!"

Plant Part Pesto:

- Leaves: Small bunch of kale leaves, stems removed, leaves torn into pieces
- More Leaves: Small handful of basil leaves torn into pieces
- Seeds: 1/2 cup sunflower seeds
- Bulb: 1 clove garlic
- Fruit (oil): 1/4 cup olive oil
- 1/4 cup grated parmesan cheese
- 1/4 teaspoon of salt

Pulse all ingredients in food processor- count by 3's, in Spanish, French, and Japanese until pesto is creamy and bright green! Garnish with nasturtium blossoms (flower).

Serve with:

Flower: Broccoli or cauliflower florettes

Fruit: Zucchini, pepper, or cucumber sticks

Root: Carrot sticks

Stem: Asparagus or Celery

Or use pesto on fresh bread, pasta, or pizza- Enjoy!