

Five Fresh Ways to Use Pesto

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Basil, pine nuts, garlic, Parmigiano Reggiano DOP, Pecorino, extra virgin olive oil, salt. At just seven ingredients, pesto alla genovese is simple, seasonal, and an absolute staple of Italian summer.

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1. VEGETABLES

Make the most of your summer produce haul with pesto as a flavorful garnish. Add pesto to boiled potatoes and green beans for a potato salad with an Italian twist. Lighting up the grill? Loosen your pesto with a glug of extra virgin olive oil and use as a dip or drizzle for grilled vegetables.



2. PIZZA

Pizza rossa, pizza bianca...how about a pizza verde? Instead of tomato sauce, smear pesto on the base of pizza. Top with green beans, thinly sliced potatoes, and a soft, fresh cheese like mozzarella or stracchino. Give it a shot with our [pizza alla pala](#) recipe!

3. FOCACCIA

Go all-in on a genovese spread: both focaccia and pesto are Ligurian specialties, so it goes without saying that the combination is simply magical. Be sure to make or buy a pesto with extra virgin olive oil from the Ligurian Riviera, which has a delicate and aromatic flavor that doesn't overpower the pesto.

4. CHEESE

It's no secret that fresh mozzarella and pesto are a match made in paradiso. Toast up a hunk of rustic country bread, spread with fresh cheese like burrata or stracciatella, and top with pesto for a quick and easy summer lunch. Got tomatoes on hand? Drizzle on top of an [insalata caprese](#) as an unexpected substitution for fresh basil leaves.

5. MINISTRONE

For cool summer evenings that call for warm seasonal eats, a dollop of pesto adds a burst of flavor to summer vegetable soups. In Italy, this is called Minestrone alla Genovese. Just before serving, add a tablespoon of basil pesto on top of each bowl.

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