



# — MINOR'S® GREENLEAF™ PESTO VERSATILITY MATRIX™ —

## GreenLeaf Basil Pesto

Concept	Ingredient #1	Ingredient #2	Ingredient #3	Ingredient #4
Basil Pesto Butter	Basil Pesto	Butter	Lemon Zest	Sea Salt
Basil Pesto Cream Dip	Basil Pesto	Cream cheese	Mascarpone Cheese	Red Pepper Flakes
Basil Pesto Glaze	Basil Pesto	Honey	Orange Juice	Orange Zest
Basil Marinade	Basil Pesto	Olive oil	Sea Salt	Cracked Pepper
Basil Pesto Vinaigrette	Basil Pesto	Olive Oil	White Wine Vinegar	Lemon Juice
Basil Pesto Ricotta Dip	Basil Pesto	Ricotta	Lemon Juice	Olive Oil
Basil Tahini Pesto	Basil Pesto	Tahini	Olive Oil	Pistachio
Pesto Chicken Dip	Basil Pesto	Pulled Chicken	Cream Cheese	White Cheddar
Jalapeño Basil Pesto Marinade	Basil Pesto	Jalapeño	Green Bell Pepper	Ginger
Basil Pesto Cream Sauce	Basil Pesto	Heavy Cream	Parmesan	Fried Garlic
Basil Pesto Yogurt Dip	Basil Pesto	Yogurt	Cucumber	White Balsamic Vinegar

## GreenLeaf Cilantro Pesto

Concept	Ingredient #1	Ingredient #2	Ingredient #3	Ingredient #4
Cilantro Pesto Guacamole	Cilantro Pesto	Mashed Avocado	Diced Tomato	Diced Onion
Chimichurri Verde	Cilantro Pesto	Parsley	Oregano	Jalapeño
Chili Cilantro Pesto	Cilantro Pesto	Serrano	Green Chilies, diced	Cotija Cheese
Cilantro Black Beans	Cilantro Pesto	Black Beans	Sauteed Onions	Cumin
Cilantro Pesto Rice	Cilantro Pesto	Rice	Lime Juice	Pumpkin Seeds
Cilantro Pesto Crema	Cilantro Pesto	Mayonnaise	Sour Cream	Lime Juice
Cilantro Cream Dressing	Cilantro Pesto	Yogurt	Almond Milk	Cider Vinegar
Zesty Cilantro Dip	Cilantro Pesto	Lime Zest	Walnut	Jalapeño
Fire Cilantro Salsa	Cilantro Pesto	Poblano	Tomatillo Salsa	Avocado
Cilantro and Olive Dip	Cilantro Pesto	Black Olives	Roasted Red Pepper	Roasted Corn
Cilantro Sandwich Spread	Cilantro Pesto	Mayonnaise	Sour Cream	Lemon Juice

# ETHNIC APPLICATIONS

Start with 1 cup GreenLeaf™ Cilantro Pesto + 1 tbsp. Olive Oil



## Caribbean Pesto

Ingredients	Measure	Weight
Olive Oil	1 tbsp.	0.5 oz.
Garlic, minced	2 tbsp.	1 oz.
Onion, minced	1 tbsp.	0.5 oz.
Green Bell Pepper, minced	2 tbsp.	1 oz.
Serrano Chiles, minced	1 tbsp.	0.5 oz.
Cinnamon, ground	¼ tsp.	0.04 oz.
Dark Brown Sugar	1 tbsp.	0.5 oz.
Lime Juice	2 tbsp.	1 oz.
Lime Zest	½ tsp.	0.09 oz.
Cayenne Pepper	¼ tsp.	0.04 oz.

### Procedure

1. In a small sauté pan over medium-low flame, sauté oil, garlic, onion, bell pepper, serrano, cayenne, cinnamon and brown sugar for about 5 minutes.
2. Deglaze with lime juice, add lime zest and reduce until almost dry. Remove from heat.
3. Fold sautéed mixture into pesto until evenly dispersed



## Thai Pesto

Ingredients	Measure	Weight
Olive Oil	2 tbsp.	0.5 oz.
Garlic, minced	2 tbsp.	1 oz.
Onion, minced	4 tbsp.	2 oz.
Lemongrass, minced	2 tsp.	0.34 oz.
Finger hot peppers, minced	2 tsp.	0.34 oz.
Scallion, minced	2 tsp.	0.34 oz.
Ginger, minced	1 tbsp.	0.5 oz.
Lime zest	½ tsp.	0.09 oz.
Fish sauce	½ tsp.	0.09 oz.
Sambal	1 tsp.	0.17 oz.
Soy sauce	1 tsp.	0.17 oz.

### Procedure

1. In a small sauté pan over medium-low flame, sauté oil, garlic, onion, lemongrass, peppers, scallion, ginger and lime zest. Cook until soft, about 5 minutes.
2. Deglaze with fish sauce, sambal and soy sauce. Remove from heat.
3. Fold sautéed mixture into pesto until evenly dispersed.



## Chinese Pesto

Ingredients	Measure	Weight
Olive Oil	1 tbsp.	0.5 oz.
Onion, minced	4 tbsp.	2 oz.
Garlic, minced	2 tbsp.	1 oz.
Scallion, minced	2 tbsp.	1 oz.
Ginger, minced	2 tbsp.	1 oz.
Rice Vinegar	2 tbsp.	1 oz.
Tamari	2 tbsp.	1 oz.
Sesame Oil	1 tsp.	0.17 oz.
Sesame Seeds	1 tbsp.	0.5 oz.
Coriander	½ tsp.	0.09 oz.

### Procedure

1. In a small sauté pan over medium-low flame, sauté oil, onion, scallion, coriander and ginger until aromatic, about 3 minutes.
2. Deglaze with rice vinegar, tamari and sesame oil. Reduce until almost dry. Remove from heat.
3. Fold sautéed mixture into pesto until evenly dispersed.

## Indian Pesto



Ingredients	Measure	Weight
Olive Oil	1 tbsp.	0.5 oz.
Onion, minced	4 tbsp.	2 oz.
Garlic, minced	2 tbsp.	1 oz.
Curry Powder	2 tsp.	0.33 oz.
Cayenne Pepper	¼ tsp.	0.04 oz.

### Procedure

1. In a small sauté pan over medium-low heat, sauté onion, garlic, curry powder and cayenne pepper until onions are soft, about 5 minutes.
2. Fold sautéed mixture into pesto until evenly dispersed.

## Mexican Pesto



Ingredients	Measure	Weight
Olive Oil	1 tbsp.	0.5 oz.
Onion, minced	4 tbsp.	2 oz.
Garlic, minced	2 tbsp.	1 oz.
Oregano, Mexican	1 tsp.	0.17 oz.
Cumin, ground	½ tsp.	0.09 oz.

### Procedure

1. In a small sauté pan over medium-low flame, sauté onion, garlic, oregano and cumin until onions are soft, about 5 minutes.
2. Fold sautéed mixture into pesto until evenly dispersed.

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To learn more about adding authentic flavor to your menu with *Minor's* Pestos, visit [FlavorMeansBusiness.com](http://FlavorMeansBusiness.com).

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