

Zuchinni Pesto Wraps



For a quick bite-size appetizer to serve this summer at your backyard barbecue, head to the farmers' market for some fresh zucchini and basil to make these colorful Pesto Wraps. This simple raw recipe is from the cookbook, *Serves 4 to 6*

What You Need:

3 large zucchini
Sea salt, pinch
Juice of 1/2 lemon
Chopped green and purple basil leaves (garnish)

Presto Pesto:

2 cups walnuts, chopped
2 cups fresh basil, loosely packed
3 cloves garlic
1 tablespoon red miso
2 tomatoes, cubed

What You Do:

1. Using a vegetable peeler or mandoline, cut thin, wide strips lengthwise down zucchini. In a bowl, place zucchini strips, cover with water, and add sea salt and lemon juice. Soak for 2 hours. Drain, rinse, and drain again.
2. For the pesto, in a food processor, combine walnuts, basil leaves, and garlic to create a paste. Transfer paste to a bowl and stir in miso.
3. To prepare each wrap, lay a zucchini strip flat. In center of zucchini strip, place a teaspoon of pesto. Press a small piece of tomato into pesto. Roll up zucchini strip. With a toothpick, secure wrap or serve it seam side down on a serving plate. Serve with chopped basil garnish.