



## **D'lish Food2Go Recipes**

*Basil Pesto is a delicious combination of fresh basil, cashews, parmesan cheese, garlic and oil which originated in Genoa. It is versatile in its uses. Delicious as a dip, a sauce for pasta, a marinade... so many yummy things.*

### **BASIL PESTO POTATO SALAD**

1kg washed potatoes  
200g light sour cream  
80g basil pesto  
1 small spanish onion, diced  
Salt and pepper (to taste)

Put whole potatoes in a pot of cold salted water. Bring to the boil and simmer until soft. Drain and cool.

Dice potatoes and set aside.

Combine sour cream, pesto and onion. Mix through potatoes and add salt and pepper if desired.

#### **Other *D'lish* serving suggestions**

- *rub over a roast for a taste sensation*
- *toss through pasta with or without cream*
- *delicious with semi-dried tomatoes and crusty bread*
- *add to stir-fried vegetables*
- *marinate chicken breasts in **D'lish Food2Go basil pesto** and oven bake*