

Farm



Fresh

April 2010

Available Now...

Greenhouse Herbs

Colorado produces a variety of greenhouse herbs including basil, dill, mint, oregano, parsley, rosemary and thyme. Fresh herbs add flavor to a variety of recipes.

In addition to herbs, Colorado's greenhouses grow cut flowers, bedding plants, vegetables and other agricultural products. There are more than 14.5 million square feet under glass or other protection in the state.

Look for Colorado greenhouse herbs at your local grocery store or at restaurants across the state.

Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state.

Visit

www.coloradoagriculture.com
for a complete list of recipes.

Lemon Herb Parsley Pesto

Chef Jason K. Morse, C.E.C.

- 1-1/2 cups Basil, chopped
- 2 cups Parsley, chopped
- 1/2 cup Chervil, chopped
- 2 ea. Lemons
- 6 cloves Garlic, chopped
- 1/2 cup Pistachios, chopped
- 1-3/4 cups Extra Virgin Olive Oil
- 1 tbsp. Kosher Salt

Zest two lemons. Toast pistachios and chop. Chop herbs and garlic, then add all ingredients in a mixing bowl. Use a hand blender to mix until combined. Adjust seasoning as needed. Serve on a vegetarian flatbread sandwich.

Enjoy with a Colorado wine, such as a glass of Fumé Blanc from Garfield Estates Vineyard & Winery, located in Palisade, Colorado.



Next Month... Spinach