Roasted Summer Vegetables with Basil Pesto

Pesto (1 cup yield)
2 cups packed fresh basil leaves
2 cloves garlic
¼ cup pine nuts (can also try walnuts)
2/3 cup olive oil
½ cup freshly grated pecorino cheese (optional)
Salt/pepper to taste

Summer Vegetables (12 one cup servings)
6 cups zucchini cut into large chunks
6 cups yellow squash cut into large chunks

Basil Preparation

1. Combine basil, garlic, and pine nuts in a food processor and pulse until coarsely chopped.
2. Add ½ cup oil and process until incorporated and smooth. Season to taste with salt and pepper
3. If serving immediately add remaining oil and pulse until smooth. Transfer pesto to large bowl and mix in cheese.
4. If freezing store in air tight container and drizzle oil on top. Thaw and stir in cheese

Vegetables

1. Preheat oven to 450 F
2. Chop zucchini and yellow squash- put into large bowl and lightly toss in oil oil
3. Pour squash into roasting pan so it evenly covers the pan
4. Bake for 15-20 minutes or until cooked through
5. Remove squash and place in bowl- toss with ½-3/4 cup fresh pesto

Recipes modified from foodnetwork.com