

Mushrooms with Pistachio Pesto

Recipe By *Estee Kafra*



Cooking and Prep:  30
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Gluten Free, Low

Carb, Sugar Free

Source: Family Table by

Mishpacha Magazine

I usually keep pesto in small bags in my freezer, making this side dish a supremely easy and quick one. Use about a tablespoon of pesto (or more if you like) and freeze the leftovers. It goes well with fish, chicken, and vegetables.

Ingredients (9)

Mushrooms

1 pound large button mushrooms

1 tablespoon oil

Pesto

approximately 1 cup Italian parsley, without stems

- 1/3 cup pistachio nuts, shelled
 - 1/8 cup walnuts, shelled
 - 1 small clove garlic
 - pinch **Haddar Kosher Salt**
 - pinch fresh ground **Gefen Black Pepper**
 - 3 tablespoons **Gefen Olive Oil**
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Start Cooking

Prepare Mushrooms

1. Blend all pesto ingredients, aside from the oil, in a food processor fitted with the “S” blade.
2. While the machine is running, slowly add the oil through the feeder and blend until a fine paste forms.
3. Cut mushrooms into halves or quarters.
4. Heat oil in a frying pan and sauté mushrooms until soft. Discard any additional juice, or reserve for use in a later recipe (see tip).
5. Add one tablespoon of pesto to the pan, or more as desired, and toss just to coat.
6. Remove from heat and serve warm or room temperature.

Tip:

The juice from the sautéed mushrooms is incredibly flavorful and makes a great addition to any dish that you would flavor with chicken stock, such as mashed potatoes.

Credits

Photography: Daniel Lailah

Styling: Amit Farber