



Green Chile Pesto with Roasted Chayote Squash



Prep
20 m

Cook
30 m

Ready In
50 m

allrecipes

Jewel-Osco

Jewel - Osco
652 Kirk Rd
SAINT CHARLES, IL 60174

Recipe By: Chef John

"Inspired by Rick Bayless's green chile adobo, this beautiful pesto goes great in a roasted chayote side dish, or warm salad. If you can't find chayote, use grilled zucchini or other summer squash, or even something like acorn or delicata squash. You can add 2 limes' worth of juice right to the pesto if you're going to use it all at once as a sauce for something. Otherwise, this keeps longer in the fridge if you omit it and add the juice of 1 lime to the chayote instead."

**Bertolli Original
Extra Virgin
Olive Oil 16.9 Fl
Oz**

\$5.99 for 1 item -
expires in 1 week

Ingredients

For the Pesto:

6 serrano peppers
6 cloves garlic, unpeeled
1 poblano pepper
1 bunch fresh cilantro with stems
1/2 bunch fresh Italian parsley
1 1/2 teaspoons kosher salt
3/4 cup olive oil

For the Chayote Squash Side Dish:

3 chayote squash
1 tablespoon olive oil
1/2 teaspoon kosher salt
1 lime, juiced
1/3 cup crumbled soft goat cheese
1 teaspoon pumpkin seeds, or to taste (optional)

Directions

- 1 Heat a dry skillet over medium-high heat. Place serrano chiles and garlic in the hot skillet. Cook until blistered and browned on the outside and slightly softened, 5 to 7 minutes. Roast poblano over an open flame until blackened all over; wrap up in a paper towel to let steam.
- 2 Place serranos and garlic in a bowl; let cool until safe to handle. Peel the garlic and remove stems and seeds from serranos and poblano.
- 3 Place cilantro and parsley in a blender. Add peppers, garlic, salt, and olive oil. Pulse on and off, scraping down the sides if necessary, until puree is fairly smooth and slightly coarse. Store pesto in a bowl until ready to use.
- 4 Preheat the oven to 450 degrees F (230 degrees C).
- 5 Halve and quarter chayote lengthwise. Remove seeds and cut into 1-inch pieces. Place on a lined baking sheet. Toss with olive oil and salt.
- 6 Bake in the preheated oven until chayote is just barely fork-tender and lightly browned, about 30 minutes. Transfer to a bowl and add lime juice, 2 to 3 heaping spoonfuls of pesto, and goat cheese. Transfer salad to a serving dish and garnish with pumpkin seeds.

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