

Basil Pesto - CACFP

General Information

Recipe #	Category	Source
1755761	Condiments 	Local

Ingredients

Name	Quantity	+ Quantity 2
Basil, fresh	½ c., 1 tbsp., 1 ⅛ tsp. leaves, whole	
Garlic, raw	¾ tsp.	
Cheese, parmesan, shredded	1 tbsp., 2 ⅛ tsp.	
Salt, table	⅛ tsp.	
Spices, pepper, black	< ⅛ tsp. ground	
Oil, olive, salad or cooking	3 tbsp., 2 ⅛ tsp.	



Preparation Instructions

HACCP Process: #1 - No Cook

1. Thoroughly wash basil and pat dry with a paper towel.
2. Place basil, garlic, cheese, salt, and pepper in Robot Coupe or food processor, and pulse until combined.
3. Stream in oil until an emulsion is formed.
4. Taste and adjust seasonings as needed. Store up to 3 days in cooler.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Wash all raw fruits and vegetables thoroughly before combining with other ingredients including: * Unpeeled fresh fruit and vegetables that are served whole or cut into pieces. * Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.

Wash fresh produce vigorously under cold running water or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.

Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.

Remove any damaged or bruised areas.

Label, date, and refrigerate fresh-cut items.

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Serving Size 0.5 OZ Yield 6.00

Nutrition Facts

Serving Size 0.5 OZ (13 gm)

Amount Per Serving

Calories 84.134

% Daily Value*

Total Fat 9.095 gm 13.993%

Saturated Fat 1.473 gm 7.363%

Trans Fat 0.000* gm

Cholesterol 1.152 mg 0.384%

Sodium 73.977 mg 3.082%

Total Carbohydrate 0.245 gm 0.082%

Dietary Fiber 0.051 gm 0.205%

Total Sugars 0.025 gm

Includes 0.000 gm of Added Sugars

Protein 0.705 gm 1.411%

Vitamin A 10.006 mcg RAE 1.112%

Vitamin C 0.538 mg 0.897%

Vitamin D 0.008 mcg 0.04%

Calcium 25.128 mg 2.513%

Iron 0.147 mg 0.816%

Potassium 10.397 mg 0.221%

Saturated Fat % of Calories 15.752 %

Added Sugar % of Calories 0.000 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Added Sugar Limitations

Not applicable.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

Dates

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02-26-2025

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