

Presto Pesto! Hot Ingredients For Cool Summer Cooking

(NAPSA)—For cooks, the warmth of summer suggests that it's pesto season once again. The origination of pesto, first made by firmly pounding and mixing ingredients without heating, is traced to Genoa, Italy. Since its creation thousands of years ago, pesto has been an alternative flavor solution to cooking pasta sauces over hot flames during scorching summer days.

Pesto sauces, which may include flavorful garden ingredients such as basil or sun-dried tomatoes along with olive oil, cheeses, and garlic, can inspire a summer culinary adventure.

But for today's time-pressed cook who desires pesto flavoring, growing herbs and harvesting a vegetable garden is probably not in the meal plan. Neither is shopping for expensive hard-to-find fresh basil and perfectly sun-dried tomatoes, and whipping out the processor (not to mention washing it) to prepare the sauce.

Pesto flavor, however, can be easily achieved with Classico Creations™, a new line of flavorful pesto-style sauces made with fresh-chopped ingredients that help eliminate all of the preparation. Found in the pasta aisle of local grocery stores, the *Basil Pesto* and *Sun-Dried Tomato* varieties provide a unique Italian flavor. As a shelf-stable sauce, Classico Creations is an ideal pantry staple for endless summer meal ideas.

The pesto sauces can enhance an array of pasta dishes and also liven up chicken, beef, fish, pizza, bruschetta, cheese, bread, dressings and more. Here are some easy serving tips:

- Mix into favorite pasta salad
- Toss with any style of cooked pasta
- Brush on meat or vegetable skewers



- Blend with vinaigrette for salads
- Serve with chilled shrimp
- Serve as a cracker spread

For recipe ideas and other serving suggestions using Classico Creations, visit www.classico.com.

Creations' Pesto Vermicelli With Shrimp

- 8 ounces vermicelli
- 1 pound frozen medium cooked shrimp*
- 2 tablespoons olive oil
- 1/3 cup dry white wine or water
- 2 tablespoons lemon juice
- 2/3 cup Classico Creations™ Basil Pesto
- 1 teaspoon grated lemon peel

Cook vermicelli as package directs; drain. In medium skillet, cook shrimp in oil for 2 to 3 minutes or until shrimp are heated through. Add wine and lemon juice; cook and stir until most of liquid has evaporated, about 1 minute. In large bowl, gently toss hot vermicelli, shrimp, pesto and lemon peel. Makes 4-6 servings.

* May substitute with 1 pound raw medium shrimp, peeled and deveined. Cook shrimp until pink in the first step of the recipe. Proceed as above.