

**Pineapple Pesto, inspired by Brazil:**

<https://www.onceuponapesto.com/pineapple-pesto-recipe>

Makes 1 1/2 cups

Ingredients:

1/3 cup shelled Brazil nuts

2 cups cut fresh pineapple

1 cup fresh basil

1 teaspoon vanilla

1 teaspoon fresh lime juice

1/8 teaspoon salt

Directions:

Combine all of the ingredients in a food processor. Blend until the desired consistency forms.

**Swiss Chard Pesto, inspired by Switzerland:**

<https://www.onceuponapesto.com/swiss-chard-pesto-recipe>

Makes 2 cups

Ingredients:

1/3 cup shelled walnuts

3 cups Swiss chard leaves, chopped

3 garlic cloves, peeled

1/2 cup Gruyère cheese, shaved

1 teaspoon salt

1/4 cup olive oil

1/4 cup apple cider vinegar

Directions:

Combine all of the ingredients in a food processor. Blend until the desired consistency forms.

**Corn Pesto, inspired by South Africa:**

<https://www.onceuponapesto.com/corn-pesto-recipe>

Makes 1 1/4 cups

Ingredients:

2 cups of raw corn kernels (or 2 cups canned corn)

1 cup loosely packed fresh chervil (or curly parsley)

2 garlic cloves

2 tablespoons butter, melted

1/4 teaspoon salt

Directions:

Combine all of the ingredients in a food processor. Blend until the desired consistency forms.