

## Pesto asparagus roll-ups



**Serves: 4**

### Ingredients

#### Asparagus & Rocket Pesto

2 bunches asparagus, steamed & chopped  
3 – 4 garlic cloves  
2 cups rocket leaves  
3 tbsp olive oil  
Salt & freshly ground pepper to taste  
3 tbsp grated parmesan cheese

#### Semi-dried Tomato Pesto

2 cups semi-dried tomatoes  
3 garlic cloves  
1-2 small red chillies  
3 tbsp olive oil  
Salt & freshly ground pepper to taste  
2 tbsp cashews (optional)

### Roll-ups

Additional 2 bunches asparagus, woody ends removed  
6 corn tortillas, roti or mountain bread  
1/2 cup grated tasty cheese or crumbled feta

### Directions

1. These roll-ups are delicious using either of the above pestos. To prepare pesto, use a blender or food mill to process all ingredients to desired smoothness then set aside.
2. Steam, microwave or boil additional asparagus until just tender, 3-4 minutes.
3. Spread tortillas thickly with pesto and top with cheese. Arrange 2-3 asparagus spears across each tortilla. Roll up firmly and serve whole, halved or sliced.

Recipe courtesy of [Australian Asparagus Council](#)