



Leafy Green Pesto

Prep Time: 15 minutes

Yield: 1 cup

Ingredients

3 cups leafy green tops (from beets, carrots or radishes)

2 cloves garlic

2 tablespoons lemon juice

1/3 cup grated parmesan cheese

1/4 cup walnuts, toasted

1/4 teaspoon kosher salt

1/4 teaspoon black pepper

1/4 cup olive oil

Preparation

1. Bring a pot of salted water to a boil. Add leafy greens to boiling water and cook for 1 minute. Remove and place directly in an ice bath for 1 minutes. Drain and squeeze excess water from greens.
2. Add blanched greens, garlic, lemon juice, parmesan cheese, walnuts, salt, pepper and olive oil to a food processor.
3. Blend until mixture is smooth and completely combined. Keep refrigerated.

Recipe provided by Chef Teresa Hansen www.chefhansen.com