



Carrot Top Pesto

Makes: About 1 1/2 cups

Ingredients:

- 1/2 cup walnuts, pine nuts or almonds
- 2 garlic cloves, peeled
- 2 loosely packed cups carrot greens
- 1 cups basil leaves (optional)
- 1/2- 1 cup grated Parmesan
- 1-2 Tablespoons lemon juice
- 1/2-1 cup olive oil
- salt

Directions

- In a food processor, pulse the nuts and garlic until coarsely ground.
- Add the carrot greens, basil, parmesan and 1 Tablespoon lemon juice and pulse, scraping down the sides of the bowl, until well blended.
- With the motor running, pour 1/2 cup oil in through the tube. Continue adding oil 1/4 cup at a time until it reaches desired thickness.
- Add a pinch of salt and taste. If more lemon is needed, add another Tablespoon.
- Make sure everything is well combined before serving.

Tips

- You can use this as a sauce for pasta, a spread for bread or crackers, and to top soups
- Store in the fridge for 2-3 weeks and in the freezer for 6 months- 1 year