

# KALE PESTO

MAKES JUST UNDER 2 CUPS

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*½ cup blanched almonds, walnuts, pine nuts or a combination (or raw sunflower seeds for a nut-free pesto)*

*1 large garlic clove, smashed*

*3 cups kale (dinosaur or curly green), stemmed and torn into large pieces (so it's easier to measure)*

*2 cups basil leaves (or use all kale)*

*½ teaspoon fine grain sea salt*

*Freshly ground pepper to taste*

*1 Tablespoon freshly squeezed lemon juice*

*¾ cup unrefined, cold pressed, extra-virgin olive oil*

*1/3 cup grated Pecorino or Parmigiano cheese*

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1. Toast nuts, stirring frequently, in a dry skillet over medium heat until **lightly** golden. If you are a “nut-burner,” just skip this step and put them in the food processor raw. Remove from heat and allow to cool. If using sunflower seeds, do not toast.
2. Place nuts and garlic in the bowl of a food processor fitted with the metal blade and process until very finely chopped.
3. Add kale, basil, salt, pepper and lemon juice and pulse until chopped.
4. With the food processor running, add olive oil in a steady stream until you achieve a smooth texture. Add cheese and process until well combined.
5. Taste for seasoning and add additional olive oil to make a looser pesto.

\*Pesto freezes really well!