

## Deep Green Pesto

From: Jennie @ On the table tonight

8 oz. spinach or kale (stems removed from kale)  
1/4 c. fresh basil  
1 T. lemon juice  
½ t. kosher salt  
15 turns freshly ground black pepper  
2 cloves garlic (or 1/3 c. garlic scapes)  
1 T. water  
2 T. olive oil



In a large pot of boiling, salted water, quickly blanch greens for 1-2 minutes then drain and transfer to ice water. After cooled, drain and set aside.

In a food processor, add greens and all remaining ingredients until smoothed and well combined.

Use on top of pizza, over pasta, or on crostini.

Shown here on whole wheat pizza crust, pesto, caramelized onions, sundried tomatoes, and goat cheese\*.

*\*Goat cheese still causes allergic reaction for many who are allergic to dairy.*