

Collard Green Pesto

1 lb Collard greens (stems removed)
½ cup Almonds lightly toasted
2 cloves Garlic
1 cup Parmesan cheese
1 cup Olive Oil

Directions:

Bring a large pot of salted water to a boil. Add greens and blanch for about 1 minute, or until bright green. Drain and shock in ice water bath. Remove from ice water and pat dry with paper towels. Roughly chop greens

Add greens, almonds, garlic and cheese to food processor. Process until ingredients become finely chopped, with processor running begin adding olive oil until a paste is formed and pesto comes together.