



Carrot Top Pesto

Don't throw away those green leafy carrot tops... they make a delicious pesto!

Serves 4

Ingredients:

- 1 1/2 cup washed, blanched carrot top greens
- 3 flat-leaf kale leaves, torn
- 1 teaspoon salt
- 3 chopped garlic scape
- 1/4 cup grated Parmesan cheese
- 1/4 cup toasted almonds (or substitute sunflower seeds)
- 1/4 cup olive oil, or more as needed
- 1 lemon, juiced.

Instructions:

1. Wash the green top of the carrots to remove dirt in a big bowl of water.
2. Blanch the carrot greens to preserve their color and texture. To blanch the greens, bring a big pot of salted water to a boil. Plunge in the carrot greens, which will lower the temperature of the water and stop the boiling for a few seconds. Water should come back up to a boil and you should watch to see when the greens turn a dark green in color, approximately 30 seconds.
3. Remove the greens from the boiling water and plunge them into a bowl of ice water to stop the cooking.
4. Put all ingredients in a food processor and buzz! Taste, re-season and eat!
5. I like my pesto drizzled on top of roasted colorful carrots or tossed in with pasta!