

CARROT TOP PESTO

A zesty pesto with the perfect blend of fresh carrot top greens, lemon juice, parmesan, and toasted pine nuts.



INGREDIENTS

2 ½ cups carrot tops
1 cup basil, packed tightly
2 garlic cloves
2 lemons, zest and juice

½ cup pine nuts
1 cup Parmigiano Reggiano
1 ½ cups olive oil
1 teaspoon salt

DIRECTIONS

1. Place pine nuts in 350° F oven for 8-10 minutes until toasted, let cool completely.
2. Microplane one cup of Parmigiano Reggiano.
3. Place cooled toasted pine nuts, carrot tops, basil, garlic, lemon juice, lemon zest and salt in blender.
4. Start blending and slowly add your oil.
5. Add the cheese and pulse blender until it's mixed in.

Makes four cups.



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Agriculture Commissioner
Doug Goehring