



GARLIC SCAPE PESTO

by Singer Farm Naturals

ACTIVE TIME: 10 MINUTES – SERVES: 4

Ingredients:

12-15 garlic scapes (chopped roughly to fit in your food processor)

$\frac{2}{3}$ cup toasted walnuts / pine nuts

12 or more medium basil leaves

$\frac{1}{2}$ cup Parmigiano Reggiano

1 teaspoon coarse sea salt

$\frac{1}{2}$ teaspoon black pepper

olive oil, about 1-1 $\frac{1}{2}$ cup, to taste

Directions:

Place the scapes, toasted walnuts, basil leaves, coarse sea salt & pepper in the bowl of your food processor. Pulse until the ingredients are roughly mixed and chopped. Add Parmigiano and give a quick blend.

With the processor running, slowly pour the olive through the feed tube. Keep pouring and processing until the mixture is a thick and spreadable, yet not completely smooth.

~ To store, transfer the pesto to a container and pour a thin layer of olive oil on the top to seal. Store in the refrigerator or freezer. Serve pesto on crusty bread or mixed into spaghetti noodles with a bit of the hot pasta water added.