

# Carrot Top PESTO

- 1/3 cup toasted nuts (I often use sunflower seeds instead of nuts).
  - 2 small garlic cloves
  - 1 cup chopped carrot greens
  - 1 cup basil
  - 1 TBS lemon juice
  - 1/4-1/3 cup olive oil
1. Combine nuts & garlic in food processor until pasty.
  2. Blend in the greens, then add the other ingredients until combined.
  3. Add more lemon, salt & pepper to taste.

In my photo, the lighter pesto is all basil and the one on the bottom is half carrot top and half basil. Adding the carrot greens makes it a little earthier tasting. It's a good way to use something that usually gets thrown away that is also surprisingly nutritious!



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