



Kale Pesto

- 2 tsp kosher salt
- ½ cup walnuts (or almonds, or pine nuts)
- 3 large cloves garlic
- ¼ cup parmesan
- ½ lb kale, stems removed, coarsely chopped
- ½ cup extra virgin olive oil
- Black pepper to taste
- 1 tablespoon lemon juice

Combine the salt, walnuts, garlic cloves and parmesan in a food processor, pulse until chopped, and add some of the olive oil if need be to smooth the process.

Add the kale, lemon juice, and the rest of the olive oil. Add more olive oil if necessary to thin it out.

Transfer into a bowl and stir a few times, while seasoning with the black pepper and salt, if necessary.

Use it fresh or freeze it! Can store in the freezer for up to 6 months.

You can also substitute spinach or arugula for the kale!



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