

Recipe for: GARDEN PESTO

Serves 10-20 students a sample size portion

INGREDIENTS

- 3-4 cups leafy greens of your choice, washed and dried (basil, cilantro, kale, spinach, arugula, swiss chard)
- 2 cloves garlic
- 1/2 cup pumpkin/sunflower seeds, pecans, or sliced almonds
- 1/3 cup extra-virgin olive oil plus more as needed
- salt to taste

DIRECTIONS

1. Combine leafy ingredients, garlic and olive oil in a processor, blender, or hand crank grinder and pulse/crank until smooth.
2. Scrape down the sides as needed.
3. Add nuts/seeds of choice and pulse/blend until smooth.
4. Add additional olive oil to achieve desired consistency.
5. Season to taste with salt.
6. Serve with cucumber/zucchini coins, tomato slices, pepper strips, crackers, tortillas, etc.

**For a twist, make into hummus dip by blending in 1, 15 oz can of chickpeas (drained and rinsed) to your pesto mixture.*



SCHOOLYARD GARDENS