

# Recipe for:

## RADISH TOP & CILANTRO PESTO

### INGREDIENTS

- 3-4 cups radish tops (packed), washed and dried
- ½ cup cilantro, stems removed, washed (add in carrot tops, parsley, spinach, if you have it!)
- 2 cloves garlic, finely chopped
- 1 lemon, juiced
- 1/2 cup pumpkin seeds, pecans, or sliced almonds
- 1/2 cup freshly grated Parmesan cheese (optional)
- 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 or blender and pulse 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

Make into hummus dip by blending in 1, 15 oz can of chickpeas (drained and rinsed) to your pesto mixture.

Delicious on fish, chicken, eggs, sandwiches, wraps and more!

