

*Recipe for:*

# CARROT TOP & HERB PESTO

## INGREDIENTS

- 3-4 cups carrot tops (packed), washed and dried
- ½ cup loosely packed herbs, stems removed, washed
- 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

