

Basil & Greens Pesto

This recipe comes from [Niagara Escarpment Organics](#). Preparing this pesto is one of their favourite things to do with any leftover greens they have from market day. The original recipe calls for Swiss chard as the greens... I tend to use whatever greens I have at the time; kale, arugula (for a spicier outcome), chard, etc.

Ingredients:

- 1-2 handfuls greens [chard, kale, arugula, rappini]
- 1 large handful basil
- ½ cup nuts [walnuts, pine nuts, almonds, macadamia, cashews... I often use sunflower seeds]
- 2 garlic cloves, crushed
- 1 tsp Celtic sea salt
- ½ tsp chili flakes
- ½ tsp crushed black pepper
- ¼ - ½ cup olive oil
- ½ cup grated parmesan; *optional*

Combine all but oil in food processor. Pulse until a coarse paste is formed. Add oil in a slow and steady stream while processor is running.

Use fresh or store for later use.

The green tends to oxidize quickly to brown... so I immediately scoop spoonfuls of the pesto in to an ice cube tray and freeze them for future use. 1 cube gives good coverage on 2 pieces of toast (and looks beautiful on China Black Rice bread!)... while 2 or more are adequate for a tasty pasta dish.

Freezing this allows for a yummy taste of summer in the middle of winter!

Bon appetit!