

Kale and Wild Garlic Pesto

The inspiration for this came from finding a bunch of Wild Garlic at my local market, that and the bag of Kale in my weekly veg bag from Crop Drop became this recipe. You will need a food processor for this to get an even texture.

Ingredients

170g Kale – roughly chopped
30g Wild Garlic – roughly chopped
70g Walnuts – roughly chopped
1 Lemon – Juice and Zest
1 tsp Salt
Black Pepper – big grind
150ml Extra Virgin Olive Oil



Method:

Add the kale, garlic and walnuts to a food processor and blitz on high until combined.

Add the lemon zest and juice, salt and pepper and blitz again to mix.

Scrape down the sides of the processor and then turn on before slowly adding the oil to mix in.

Taste and season with salt and pepper and add a little more oil if required.

Can be used as a topping for baked veg or mixed straight into cooked pasta or rice.

Will store in a clean sealed container in the fridge for a week.

The walnuts can be substituted with Pine Nuts or another favourite of mine is Sunflower Seeds.