



Hazelnut Parsley Pesto

You can substitute other nuts with this pesto, I will substitute almonds or pistachios when I'm out of hazelnuts. Use this on red lentil penne (pictured above) , grilled chicken or vegetables. This recipe will give you leftovers, so use them for another meal, I love incorporating these into scrambled eggs for breakfast!

Makes approximately 1 ½ cups

Ingredients:

- 1 cup Hazelnuts, toasted & skins removed
- 1 bunch parsley, chopped
- 1 clove garlic , finely chopped/crushed
- 1 lemon zested
- ½ tsp red chile flake
- 2 Tbl green onion, chopped
- ¼ - 1/3 cup extra virgin olive oil
- To Taste salt & pepper

Using a food processor, chop up hazelnuts until it resembles coarse sand. Fold in remaining ingredients, add enough oil to make pesto sauce-like. Season to taste with salt & pepper. Store in airtight container with thin layer of olive oil. Can be stored for up to one week in the refrigerator.