

Kale Pesto

Ingredients

1 bunch (2 cups) Tuscan or Dino kale, de-stemmed and torn in pieces
¼ cup Basil leaves chopped
1 clove Garlic minced
½ cup Almonds
¼ cup Parmesan Cheese shredded
½ cup Olive Oil
½ tsp Salt
Juice of 1 lemon

Instructions

In a blender or food processor, Pulse together kale, basil, garlic, Parmesan cheese, Olive Oil, Salt and lemon juice. Add Almonds, pulse again till chopped. Add more Olive Oil until you get the consistency you want. Store in fridge in a reusable container for up to a week.
Great on Pizza, Pasta or as a dip.

