

## **Recipe**

### Kale & Walnut Pesto

#### **Ingredients**

1 bunch Lacinato kale, stems removed  
1/4 lb. toasted walnuts  
1/4 lb. fresh basil  
1/4 cup grated parmesan  
1/2 cup extra virgin olive oil  
3 large cloves garlic  
1 1/2 tsp kosher salt  
1/2 tsp black pepper

#### **Directions**

- In a large pot bring 5 qts. water and 2 tsp. salt to a boil
- In a large mixing bowl combine 2 cups ice and 4 cups water; set aside
- “Quick blanch” kale in water for about 30 seconds
- Remove from water with tongs and immediately shock in ice-water bath
- Remove kale from water with tongs and squeeze excess water with clean hands
- Chop cooled, blanched kale into small pieces and set aside
- In a food processor fitted with a metal blade, add garlic cloves and 2 Tbls. olive oil
- Pulse and scrape down with a rubber spatula several times until minced
- Add toasted walnut and pulse until a coarse meal texture
- Scrape mixture from processor bowl into a medium mixing bowl
- Combine remaining oil, basil, salt and pepper in processor, then pulse several times and then puree until well-blended
- Scrape basil mixture into bowl with walnut mix, add parmesan and stir with a spoon until well-combined

#### **Chef's Notes**

