

FARMER ELLIE'S SPRING E-SCAPE PESTO RECIPE

1. Dust off your food processor or blender & gather your ingredients:
 - 1/2 cup olive oil - less or more..experiment!
 - 1 cup (about 8-10) Reservoir Community Farm garlic scapes
 - 1/4 cup of Parmesan cheese or cheese alternative
 - 1/3 cup of your favorite kind of nut (I prefer walnuts for price and brain-boosting!)
 - 1/2 cup of spinach or basil - your choice
 - Squeeze of lemon juice
 - Dash of salt
 - Healthy dash of pepper
2. Chop your garlic scapes and basil or spinach into small pieces so they'll fit in your food processor.
3. Combine all ingredients in a food processor/blender and pulse until it is smooth and creamy, about one minute.

Spread on pasta, over crackers with cheese or use as an omelette ingredient.
You can't e-scape great flavor with this pesto! :)



Green Village Initiative

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