

# "ANY GREEN" PESTO

Marcia Smart

Place the nuts, cheese, greens, garlic, and 2 tbsp lemon juice in a food processor. Add 2 – 3 pinches of salt and pepper.

Pulse in quick on/off bursts until the mixture is finely chopped but not completely pureed. Scrape down the sides and pulse again to incorporate any larger leaves.

Through the feed tube, add the olive oil, being careful not to over puree the mixture. Add salt and pepper to taste.

Store in a glass jar for up to a week. Add a thin layer of olive oil on the top to keep it from oxidizing. You may also freeze. Transfer to ice cube trays to freeze in smaller portions.

## INGREDIENTS

- ¼ cup almonds, pecans, pistachios, walnuts, or pine nuts*
- ½ cup (~2 oz) freshly grated Parmegiano Reggiano, Pecorino, or Grand Pandano*
- 3 tightly packed cups green (basil, spinach, arugula, kale, Swiss chard, collard greens, parsley, beet greens, carrot top leaves, or a combination)*
- 1 lg clove garlic, peeled and smashed to ~1 tsp*
- 2 tbsp fresh lemon juice*
- Fresh ground pepper to taste*
- 1 tsp Kosher or sea salt to taste*
- ½ to ¾ cup olive oil*



Image from [www.smartinthekitchen.com](http://www.smartinthekitchen.com)