

February 18, 2020



Dear Friends,

Marcia Smart is most certainly <u>@smartinthekitchen</u>, and I'm delighted for you to meet this fabulous cook! I followed Marcia on Instagram and had subscribed to her newsletters when I met her in Houston. Marcia attended one of the beautiful EE events our mutual friend, Charlotte Orr, hosted in her home. After my talk, I was honored that Marcia accepted my invitation for coffee the next day. We enjoyed a wonderful visit and have kept in touch since. This "Any Greens" Pesto is one of my favorites from Marcia. Our family loves pesto on everything ... pasta, sandwiches, burgers, fish, steaks, eggs. You name it ... we've probably tried it! Best of all, this versatile pesto is ... effortless!

In addition to the recipes Marcia offers on her Instagram, you can subscribe to her newsletter with Weekly Meal Plans. Want more? Sign up for Marcia's cooking classes.

She's the real deal with culinary credentials from Tante Marie's Cooking School. Those creds, along with an impressive journalism career, make Marcia a superb cook, instructor, and writer. And on top of all that, she's absolutely delightful! Please get to know Marcia on her Instagram and at Smartinthekitchen.com.

Enjoy the "Any Greens" Pesto ... I know we will!

From our home to yours,

Follow EE on

Instagram and Facebook

"Any Greens" Pesto

Marcia Smart



INGREDIENTS

- 1/4 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

SOURCES & RESOURCES



Silicone Ice Cube Trays ... perfect for freezing small portions! Available here

Read more on EE

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"I don't know how you keep up with all you do! Your ideas are constant and clever."

ALICE

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Send us comments and photos!







