

CARROT TOP PESTO BY IMPERFECTLY HAPPY HOMESTEADING

– INGREDIENTS

- 2 Cups of Fresh, Washed Carrot Top Greens, stems removed
- 1/3 Cup of Toasted Almonds (or you can use toasted walnuts, pine nuts or pretty much any nut you prefer)
If you can't find your nuts toasted just preheat your oven to 350, put your nuts on a baking sheet in a single layer. Bake for 5 – 10 minutes until they are slightly browned and smell, well toasted.
- 2 Large Garlic Cloves, peel removed
- 1/2 Teaspoon of Sea Salt
- 1/2 Teaspoon of Black Pepper (optional)
- 2/3 Cup of Olive Oil
- 1/2 Cup of Freshly grated Asiago or Parmesan Cheese
- Food Processor
- Jar for Storing

– DIRECTIONS

1. Add your toasted almonds and garlic, pulse a bit
2. Add the carrot top greens, pulse again
3. Add your Asiago or Parmesan cheese, quick 2 or 3 pulses
4. Now turn your food processor on and slowly begin adding your olive oil
5. Stop and scrape the sides of the processor as needed to make sure everything is getting well incorporated
6. Add in your sea salt and black pepper
7. Process until your carrot top pesto is smooth or at your desired consistency
8. Store in your jars in the fridge for up to a week or put in the freezer for up to a year.