

Garden Pesto

Fresh from the garden or farmers market or favorite place to get vegetables can produce a wonderful pesto.

Garden Pesto

- 2 cups mixed greens & herbs- consider parsley, kale, carrot tops, nasturtiums- flowers & leaves, arugula, chives, etc.
- ½ cup fresh basil
- ¼ cup parmesan cheese- grated
- 3 tablespoons toasted pumpkin seeds
- 1 clove garlic
- ½ teaspoon salt
- lemon

In mortar & pestle, grind garlic & pumpkin seeds until a paste forms. Tear basil & carrot tops into small pieces, work into mortar & pestle. Slowly drizzle in olive oil & continue to work until a smooth paste forms. Fold in parmesan, salt & pepper. Finish with a squeeze of lemon juice to brighten.