

# Easy Garlic Scape Pesto

prep 10min ★ cook 10min

## INGREDIENTS

1/4 c nuts (pine, almonds, pistachios, macadamia, walnuts)

3/4 c coarsely chopped garlic scapes\*

Juice and zest of 1/2 lemon

1/2 tsp salt

pepper mill (3 good cranks or to taste)

1/2 c extra virgin olive oil

1/4 c grated Parmigiano Reggiano cheese

## INSTRUCTIONS

In a small pan with very low heat, lightly toast nuts, stirring or tossing occasionally until just beginning to brown, about 2-3 minutes. Remove from the heat and let cool.

Combine the scapes, nuts, lemon juice and zest, salt, and pepper in the bowl of a food processor fitted with the blade attachment. Pulse about 20 times, until well combined. Pour the olive oil slowly through the feed tube while the motor is running. When the oil is incorporated, transfer the pesto to a bowl and stir in the grated cheese.

**TIP** 1. If you are not fond of pine nuts replace with your favorite. 2. You can freeze pesto, but wait to add the cheese until after you've defrosted it.

