

# SPINACH PESTO

Everyone needs a tool in their back pocket to use up large quantities of spinach before it goes to waste. This is that tool!

Even if you keep a paper towel in your spinach bag to reduce moisture (if you don't already, now is the time), you still might struggle to get through all those greens. With this recipe you end up with a great tasting sauce that is high in Vitamin A, calcium, and high-quality fats.

## INGREDIENTS

- 3 cups **baby spinach** leaves
- ½ cup **fresh basil** leaves
- ½ cup chopped **walnuts** or **pine nuts**
- ½ cup **parmesan**
- 3 **garlic cloves** or 1.5 Tbs of pre-minced garlic
- Juice and zest from half **lemon**
- Salt** and fresh ground **pepper**
- 1/3 cup extra virgin olive oil (adjusted for preference)

**YIELD** 1 CUP

**PREP** 6 MIN



## DIRECTIONS

- 1 Combine all ingredients in food process; pulse until smooth, pause and re-incorporate as needed.
- 2 Add salt and pepper to taste, adjust texture by adding more oil.
- 3 Move to airtight container.
- 4 Store in refrigerator; good for 2-3 weeks.