

VEGAN GREENS PESTO

pesto is easy to make at home and a great way to use up excess greens. This recipe comes from the folks at the Queen Vic Market.

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Ingredients

2 cups of mixed greens (e.g. parsley, dill, basil, carrot tops, beetroot leaves, spinach and kale)

1/2 cup extra virgin olive oil 1/3 cup almonds

3 garlic cloves, minced Salt and pepper, to taste

Method

Place nuts in the food processor and pulse several times.

Add all the other ingredients and blitz until smooth. You may need to add more oil depending on the greens used.

Toss through pasta, or dollop on potatoes, pasta or warm bread.

Serves 4.

