



# CARROT GREEN PESTO

*You can make a delicious pesto from carrot greens, just like you would with basil, and it makes the perfect accompaniment for roasted carrots.*

## Ingredients

- Carrot greens – approximately 1 cup (30-40g), chopped
- Garlic – 1-2 cloves
- Lemon – juice and zest of 1 lemon (a microplane works well for zesting)
- Olive oil – enough to achieve your desired consistency
- Salt and pepper – to taste

\*Optional – toasted pine nuts and Parmesan cheese. These are common in basil pesto, but aren't necessary for a flavorful carrot green version.

## Directions

1. If using a food processor, add the garlic to the bowl and pulse until finely minced. \*If you're including toasted pine nuts or Parmesan cheese, add them now as well.
2. Add the carrot greens, lemon zest, and lemon juice to the food processor.
3. With the food processor running and the feeder tube open, slowly drizzle in olive oil until the pesto reaches your desired consistency.
4. Season with salt and pepper to taste.