



Green Garlic Pesto

Equipment:

- Knives or choppers
- Cutting boards
- Blender

Ingredients:

- 1 bunch green garlic or garlic chives
- 10-15 chives
- 2-3 Tablespoons Olive oil
- 2-3 Tablespoons grated parmesan cheese
- Pinch salt
- Optional ingredients: walnuts or pine nuts, asparagus, spinach or lambs quarters (extra greens make a milder pesto)
- Bread or crackers for serving

What to do:

- Wash green garlic, remove roots, and chop into small pieces.
- Combine all ingredients in blender. Add 2-3 Tbsp water or extra olive oil if needed to make the blender "catch."
- Blend, serve, and enjoy. Also makes a great pizza sauce!