

RADISH LEAF PESTO

Ingredients

2 Cups Radish Leaf,
packed- about 3 bunches
worth

1 teaspoon minced Garlic

2 Tablespoons Lemon
Juice

2/3 Cup Pistachio Nuts, or
Blanched Almonds or
Pine Nuts

1/3 Cup Parmesan Cheese

2/3 Cup O'Liv cold-
pressed Extra Virgin Olive
Oil

Salt & Pepper to taste

Directions

Wash leaves well and spin dry.

Place in a food processor with Garlic, Lemon Juice,
Nuts & Cheese and pulse until combined.

Scrape the sides with a spatula.

With machine running, drizzle in Oil until combined,
season with Salt & Pepper to taste, then transfer into
an airtight container and refrigerate for up to a week!

Use on Crostini for hors d'oeuvre, combine with Pasta
or Cream as a sauce.