



today's main ingredient

A  LOCAL FOOD PODCAST



Garlic Scape Pesto

INGREDIENTS

1 cup chopped garlic scapes
1/2 cup packed basil leaves
1/2 cup walnut pieces
1/2 cup Parmesan grated cheese
2 teaspoons lemon juice
1/2 cup olive oil
Salt and freshly ground pepper

STEP 1 – In a blender or food processor, add garlic scapes, basil, walnuts, Parmesan, lemon juice and pulse until combined.

STEP 2 – With the blender or food processor running, stream in the olive oil. Scrape down the sides and continue blending until the oil is emulsified and the pesto looks uniform.

STEP 3 – Season with salt & pepper to taste. Serve on crostini, pasta, veggies, or meats.

Store excess in a sealed container in the refrigerator for upto a week, or freeze for a winter treat!



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