

NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS



CARROT TOP PESTO

Inspired by Alicia Walter

Yield: 1 jar of pesto

Ingredients

1 cup (20 grams) lightly packed carrot leaves, stems removed
6 tablespoons (90 millimeters) 365 Everyday Value® Extra Virgin Olive Oil
1 large garlic clove
¼ teaspoon 365 Everyday Value® Kosher Sea Salt
3 tablespoons Whole Foods Market® Organic Pine Nuts, toasted
¼ cup (30 grams) 365 Everyday Value® Grated Parmesan Cheese

365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

In a food processor, combine the carrot leaves, oil, garlic, and salt, and process until finely minced. Add the pine nuts and pulse until finely chopped. Add the parmesan and pulse just until combined. Taste and adjust the seasoning. Use immediately, or cover and refrigerate up to 2 days.

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