

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



CARROT TOP PESTO

Inspired by Alicia Walter

Yield: 1 jar

Ingredients

- 1 cup lightly packed carrot leaves, stems removed
- 6 Tablespoons extra virgin olive oil*
- 1 large garlic clove
- ¼ teaspoon kosher sea salt*
- 3 Tablespoons unsalted pine nuts, toasted*
or 3 Tablespoons raw pumpkin seeds (pepitas)
- ¼ cup 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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