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.