

Chard Pesto

Yields 1 cup

Ingredients

1 1/2 cup tightly packed chard leaves
1/2 cup tightly packed fresh basil
1/2 cup olive oil (plus 1-2 tablespoons more if chilling/freezing)
Juice of 1 medium sized lemon
1/3 cup walnuts
1/3 cup parmesan (optional)
Salt and pepper to taste

Preparation

Thoroughly rinse the chard and basil. Roll both tightly into the measuring cup, then place in a food processor or blender.

Add the olive oil, walnuts, lemon juice, parmesan, salt and pepper. Blend until well combined and smooth.

Place on burgers, pasta, spread on bread, or otherwise use to your heart's content!

If refrigerating or freezing, pour the pesto into a container and top with 1-2 tablespoons of olive oil (just enough to coat the top of the jar).

<http://beaconfoodforest.org/recipes/chard-pesto/>