

Garlic Scape Pesto	
Ingredients	Instructions
<ul style="list-style-type: none"> <li>• 5 garlic scapes, woody ends trimmed and roughly chopped</li> <li>• ¼ cup pine nuts</li> <li>• 1 tablespoon fresh lemon juice plus 1 teaspoon grated lemon zest</li> <li>• Kosher salt</li> <li>• ¼ cup grated Parmigiano-Reggiano cheese</li> <li>• 1-1/2 ounces fresh basil leaves</li> <li>• ½ cup extra virgin olive oil</li> <li>• Freshly ground black pepper</li> </ul>	<ul style="list-style-type: none"> <li>• In the bowl of a food processor, combine the garlic scapes, pine nuts, lemon juice and zest, and season with salt.</li> <li>• Process, scraping down sides halfway through with a flexible spatula, until scapes and nuts are broken down into small pieces, about 1 minute.</li> <li>• Add cheese and process until incorporated, about 30 seconds. Add basil and pulse until finely minced, about ten 1-second pulses.</li> <li>• Transfer scape mixture to a medium bowl. While stirring continuously, slowly pour olive oil into scape mixture in a thin stream. Season with salt and pepper to taste.</li> <li>• Pesto can be used right away, or transferred to a jar or container, covered with a thin layer of olive oil, and sealed.</li> <li>• Garlic scape pesto can be refrigerated in an airtight container for up to 5 days.</li> </ul>