

Garlic Scape Pesto

Garlic scapes have a fresh, mild garlic flavor...perfect for pesto. This recipe incorporates the scape with the traditional basil, but you can amp up the amount of scapes and reduce the basil for a more pronounced garlic pesto that is equally delicious on pasta, sandwiches, tossed with grilled vegetables, or added to vinaigrette for a fresh summer salad.

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| <ul style="list-style-type: none"> • 6-8 scapes, rinsed and roughly chopped • 4 cups fresh basil leaves, lightly packed • 1/2 cup pepitas (shelled pumpkin seed)* | <p>Place scapes, basil and pepitas in a food processor fitted with a metal blade. Pulse until finely chopped.</p> |
| <ul style="list-style-type: none"> • 1/2 cup grated parmesan or asiago cheese • 1 teaspoon fresh lemon zest | <p>Add cheese and lemon zest to processor and pulse 2-3 times until combined.</p> |
| <ul style="list-style-type: none"> • approx 1/2 cup extra virgin olive oil | <p>Stir in the olive oil, season with salt and pepper if desired then pack into a container with a secure lid. Top with a thin layer of olive oil to keep the pesto from oxidizing. Refrigerate until ready to serve.</p> |

Toss with hot pasta, a drizzle of olive oil and a sprinkle of grated parmesan or asiago cheese. Enjoy!

Notes:

*you may use toasted pine nuts or sunflower seeds in place of pepitas.
Pesto may be frozen for longer storage.