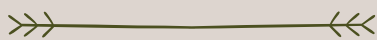


CARROT TOP PESTO



INGREDIENTS



- 2 garlic cloves
- 4 Tbsp lemon juice
- 2 cups packed carrot tops
- 1 ½ cups fresh basil leaves
- ½ cup mint leaves
- 1 cup pine nuts or other nuts (½ c. almonds)
- 1 cup extra virgin olive oil
- 1 Tbsp nutritional yeast
- Salt & Pepper to taste

DIRECTIONS



Bring a small pot of water to boil and add carrot tops - cook until the water begins to turn green.

Remove from heat and strain.

Add all ingredients except olive oil to a food processor.

Blend on high, slowly adding olive oil through top until combined and desired texture.

Add more olive oil or water if mixture is too thick.

Serve over pasta, as a spread or a dip.

Makes approximately 2 cups