

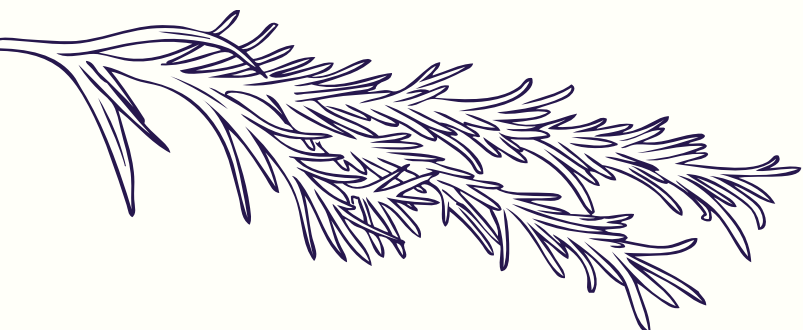


# GARLIC SCAPE PESTO

## RECIPE

- 1/4 cup pine nuts
- 3/4 cup coarsely chopped **garlic scapes\***
- Juice and zest of 1/2 lemon
- 1/2 teaspoon salt
- A few generous grinds of black pepper
- 1/2 cup extra virgin olive oil
- 1/4 cup grated Parmigiano Reggiano cheese or Nutritional Yeast (Non-dairy Option)

*\*Or use half scapes and half herbs such as basil, dill and chervil.*



## DIRECTIONS

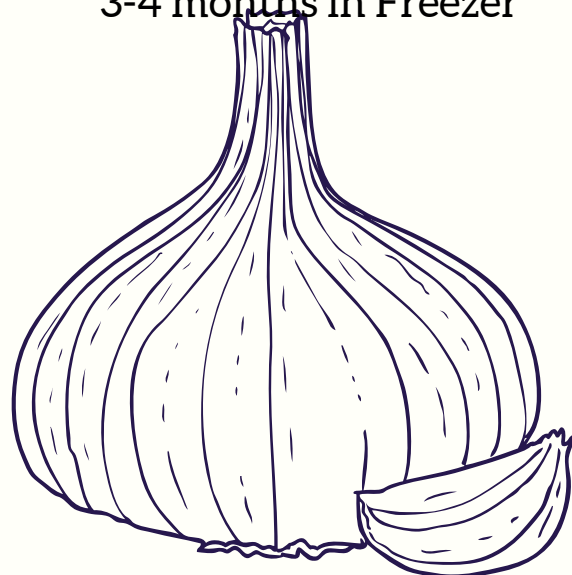
Put all ingredients in a blender and blend until all ingredients are well mixed. Serve hot or cold.

## SHELF LIFE

5-7 days in

Refrigerator

3-4 months in Freezer



# FEATURED FARMER'S CHOICE CROP

# GARLIC SCAPE

## VEGETABLES

Garlic Scapes

Rainbow Collard Greens

Baby Toy Bok Choy

Rhubarb

Peas



## HERBS

### MEDICINAL

Chamomile

Spearmint

Applemint

### SPICES

Basil

Parsley

Cilantro

### FLOWERS

Roses

Clematis

