

Chard and Garlic Scape Pesto

From – *KalynsKitchen.com*

1 cup chopped garlic scapes
4 cups chopped chard leaves
¼ cup fresh lemon juice
½ cup olive oil
½ cup pine nuts
2 cups Parmesan cheese
salt to taste

- Using a food processor finely chop garlic scapes.
- Add chard and process about 2 minutes more.
- Add the lemon juice, olive oil, and pine nuts and process about 2 minutes.
- Add Parmesan and process 1-2 minutes.
- Serve on pasta, rice, vegetables, chicken or fish.



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