

servings: 1 batch    prep time: 15 min    cook time: none    freezes?: Yes

## GARLIC SCAPE PESTO

### Ingredients:

- 3 garlic scapes
- 2 Tbsp parmesan or asiago cheese
- 2 Tbsp toasted almonds or pine nuts
- pinch of salt
- 1-2 tsp lemon juice
- pinch pepper (optional)
- 2 Tbsp olive oil



### Instructions:

1. Rinse scapes, and trim the bulb off. Chop remaining pieces in half
2. Add scapes, & everything else except for oil to a food processor
3. Pulse until finely chopped & blended, scraping the sides down occasionally
4. With the food processor running, drizzle the oil in until the mixture emulsifies (no longer separates)
5. It can be used immediately, or stored in the fridge for up to a week. For longer storage, place into ice cube trays and freeze.