



# Sparkle Kitchen

## **Purslane Pesto**

*(makes enough to lightly sauce 1 pound of pasta)*

### **Ingredients**

- 1 packed cup purslane leaves (if you don't have enough purslane, top off the cup with basil)
- 1 clove garlic
- 1 teaspoon salt
- ¼ cup shelled pistachios
- ¼ cup Parmesan cheese
- ¼ – ½ cup extra virgin olive oil

### **Directions**

In the bowl of a food processor, pulse the pistachios to small crumbs. Add the purslane, garlic, and salt, and continue to whiz until they're well incorporated. Now add the cheese, and give the pesto just a few more pulses.

Lastly, with the machine running, open the top spout of the food processor and slowly drizzle in the olive oil. The amount I use is always a little different, but there will be a moment when the sauce suddenly comes together—that's when it's time to stop. (I'm convinced it depends on the phases of the moon. Or perhaps, more realistically, the amount of moisture in the purslane leaves.)

Spoon out your pesto over warm pasta or serve it with crackers and veggies.

Enjoy!