



# Sparkle Kitchen

## **Spring Pesto**

(makes about 1 ½ cups)

### **Ingredients**

4 cups carrot tops (about 2 standard-size bunches of carrots worth)

20 mint leaves

3 garlic cloves, roughly chopped

1/3 cup pistachios

about ½ cup olive oil

2 teaspoons salt

1/3 cup grated Parmesan cheese

### **Directions**

Pulse the washed carrot tops in the bowl of a food processor until they start to break down, then add the mint, garlic, and pistachios. Allow the processor to run continuously for about 30 seconds, then slowly stream in the olive oil. The amount of olive oil always varies a little, but you'll know you've added enough when the mixture suddenly loosens up.

With the processor still running, add 2 teaspoons of salt and the cheese. Let that incorporate, then stop the processor and give your pesto a taste. Add more salt to taste, if necessary, then serve up on pasta, grilled meat, or slathered on crusty bread.

**Enjoy!**