

Garlic Scape Pesto

By Jeff Schwarz And Greg Kessler | **YIELD About 1 cup** | **TIME 3 minutes**

INGREDIENTS

**1 cup garlic scapes, sliced crosswise
(about 10 to 12 scapes)**

¼ cup raw sunflower seeds

½ cup extra virgin olive oil

¼ cup Parmesan cheese

½ cup basil leaves

Juice of one lemon

PREPARATION

Step 1

Place the garlic scapes in a food processor and pulse for 30 seconds.

Step 2

Add the sunflower seeds and pulse for 30 seconds. Scrape down the sides of the bowl.

Step 3

Add the olive oil and process on high for 15 seconds.

Step 4

Add the Parmesan cheese and pulse until the ingredients are combined.

Step 5

Add the basil and lemon juice, and process until reaching the desired consistency.

Step 6

Add salt to taste and serve immediately.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.