A CHARD DAY’S NIGHT PESTO
Adapted from “A Bikeable Feast”

INGREDIENTS

2-4 cloves garlic, peeled
1 handful fresh basil leaves
1 cup fresh chard greens, stalks removed and saved for later use
1 handful toasted pumpkin seeds, sunflower seeds, pecans, or walnuts
2 tablespoons olive oil
1-2 teaspoons brown sugar
pinch of salt
¼ cup finely grated parmesan
juice from ½ lemon (optional)

Makes about 1 cup. A great recipe for when you don’t have too much basil growing in the garden yet. Good as a pizza sauce, pasta sauce, sandwich spread, dip... on a spoon. Recipe courtesy of A Bikeable Feast.

METHOD

Pulse all ingredients together in a food processor until creamy, adding 1-2 teaspoons of water to thin if necessary.