

Swiss Chard Pesto

- ~ 2 Tbsp. + 1/2 cup extra virgin olive oil
- ~ 2 cloves garlic, chopped
- ~ 1 bunch Swiss chard, stems removed (about 2 cups)
- ~ 1 cup walnuts
- ~ 2 oz. freshly grated parmesan cheese
- ~ 1 bunch of basil leaves (about 1/2 cup packed)
- ~ salt

1. Heat 2 Tbsp. of oil and the garlic in a sauté pan over medium heat. Once the oil is hot and the garlic has become fragrant, gradually add the Swiss chard, wilting it into the oil and sautéing for a few minutes. Set aside to cool.

2. Meanwhile, combine the walnuts, pecorino cheese, and basil leaves in the bowl of a blender or food processor. Add in the cooled chard and garlic. Pulse to roughly chop and combine the ingredients. Then, stream in the remaining 1/2 cup of olive oil while blending to your desired consistency. Adjust seasoning with salt.

3. To freeze the pesto, fill an ice cube tray with leftover pesto and cover tightly with plastic wrap. Once the pesto cubes have frozen, then can be transferred to a Ziploc bag and kept for a few months.

Adapted from mykitchenaddiction.com

4peatssake.wordpress.com