

Kale Pesto

Adapted from [NEW SCHOOL CUISINE](#), by VT FEED (a project of Shelburne Farms and NOFA-VT) and the School Nutrition Association of Vermont

Servings: 16

Serving Size: 1 Tablespoon

½ lb Kale (a packed quart)
½ c Olive oil
¼ c Grated Parmesan cheese
1½ tsp Lemon juice
¾ tsp Chopped garlic
½ tsp Kosher salt
dash Ground black pepper

1. Remove thick stems from kale and tear into 2-inch pieces.
2. Fit a food processor with a steel blade and fill the food processor ½ full with kale (process the kale in two batches.)
3. Add a drizzle of oil. Process until smooth, adding a little more oil as needed.
4. Transfer to a large bowl.
5. Repeat with the remaining kale and oil.
6. To this second batch, add cheese, lemon juice, garlic, salt and pepper, and process.
7. Add this batch to the bowl and stir well to blend flavors.