Chard and Garlic Scape Pesto
From – KalynsKitchen.com

1 cup chopped garlic scapes
4 cups chopped chard leaves
¼ cup fresh lemon juice
½ cup olive oil
½ cup pine nuts
2 cups Parmesan cheese
salt to taste

• Using a food processor finely chop garlic scapes.
• Add chard and process about 2 minutes more.
• Add the lemon juice, olive oil, and pine nuts and process about 2 minutes.
• Add Parmesan and process 1-2 minutes.
• Serve on pasta, rice, vegetables, chicken or fish.

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