

Garlic Scape Pesto with Lemon and Walnuts

Ingredients

1 cup of garlic scapes chopped into 2 inch pieces
1/3 cup toasted walnuts
Juice and zest from 1 lemon
½ tsp. salt
Fresh ground black pepper
½ cup extra virgin olive oil
¼ cup freshly grated Romano cheese

Preparation

Toast walnuts over low heat in small skillet for a few minutes. Set aside to cool. Place scapes, walnuts, lemon juice, zest, salt and pepper in bowl of food processor with blade. Pulse until combined, about 1 minute. Drizzle olive oil through feed tube while processor is running until oil is incorporated. Stop motor and scrape down sides of bowl, add cheese and mix until combined.

Garlic Scape Pesto with Almonds

Ingredients

8 scapes chopped into 2 inch pieces
1/3 cup toasted almond slivers
½ cup extra virgin olive oil
1/3 cup Romano cheese
½ tsp. salt

Toast almonds over low heat in skillet for a few minutes. Set aside to cool. Place scapes, almonds and salt in bowl of food processor with blade. Pulse until combined. Drizzle olive oil through feed tube while processor is running until oil is incorporated. Stop motor and scrape down sides of bowl, add cheese and mix until combined.