Tuscan Kale Pesto – Toss with your favorite pasta or use on Grilled Fish & Chicken



*“Naturally Grown, Locally Fresh”*

*Cornerspringfarm.net*

# Ingredients:

* 1 bunch Lacintao kale (aka Tuscan, black, dinosaur or Cavolo Nero), about 12 ounces, \*washed (see note below) and ribs removed
* 2 cloves raw garlic
* ½ cup grated Parmesan cheese
* ¼ cup extra virgin olive oil (I used Calolea Olio Nuovo fresh pressed)
* 2 tablespoons Meyer lemon juice
* Pinch of kosher salt
* Black pepper, a few grinds

# Directions:

1. Place all ingredients in a food processor. Puree until pasty (pesto means paste) and well combined, 30-60 seconds.
2. Scrape into a lidded container and store in the refrigerator until use.

#

 longways for a different presentation. I toss with a tablespoon of EVOO ( extra virgin olive oil)
Add salt and pepper to taste
Roast for 20-30. Until tender. You May want to toss mid way.
Remove from oven and then toss with fresh tyme, teaspoon red wine vinegar and a teaspoon of orange juice.