

Kale Peanuts Pesto

Photos and Recipe by UW Farm Intern, Hsin-Yu Huang

#kale #garlic



Tired of just salad or saute your kale? What about some bright, nutty kale peanuts pesto? Made with just a few simple ingredients you probably already had in your pantry. Super quick, super easy. All you need to do is to whizz everything together. It goes well with pasta, bread, pizza, sandwiches, and more!

Ingredients:

(about 3-4 servings)

- kale 100g
- lemon juice 1 ½ tbsp
- peanut butter 3 tbsp

- oil 3 tbsp
- garlic 2-3 cloves
- parmesan cheese optional
- basil optional
- salt and pepper

Instructions:

1. Add chopped kale, garlic, lemon juice, (basil) into the food processor and grind them up.
2. Add in peanut butter, oil, salt, pepper, (parmesan cheese), continue processing until all the ingredients are well-combined and creamy.
3. Adjust the seasoning levels, and enjoy! Bon Appetit!

