



Carrot Top Pesto

Those green tops are full of flavor

- 1/2 cup young carrot tops (remove tough stems and blemished leaves)
- 1/2 cup baby spinach greens (remove tough stems)
- 2 garlic cloves, roughly chopped
- 1/3 cup toasted almonds
- 1/2 teaspoon sea salt
- 1/8 teaspoon black pepper
- 1 teaspoon orange peel
- 1/3 cup extra virgin olive oil or as desired

Prepare Carrot Tops: Rinse carrot tops; discard blemished leaves or touch stems.

Chop Ingredients: Pulse the greens, garlic, almonds, salt, black pepper, and orange peel in a food processor. Scrape down sides; pulse to fine chop.

Form Pesto: Slowly add olive oil in a steady stream while food processor is running. Puree until smooth.

To Serve or Store: Store covered in the refrigerator.

Use as a condiment for flavoring soups, roast meat, or vegetables

Yield: about 1/2 to 1 cup

Recipe Inspired by: Culinary Vegetable Institute

Cook's Note: The recipe is for a smaller amount so you can try something new. Make sure that you use young baby carrots with fresh tops for the best results.

About the Recipe: Did you know that you can make pesto using lots of different herbs? Imagine turning those fluffy carrot tops into a pesto that is a real flavor bomb when it's mixed into a carrot soup or spread on pieces of meat. It's amazing how a simple carrot can make a wonderful difference to a soup or pasta dish.