

## Carrot Top Pesto



### Ingredients

- 3 Tbsp nuts, roughly chopped (I used cashews)
- 1 garlic clove
- 2 cups carrot tops (from 4-5 carrots, roughly chopped)
- ½ cup packed fresh herbs (I used basil)
- ½ - ¾ cup extra virgin olive oil
- salt and pepper, to taste

### INSTRUCTIONS

1. Measure nuts and garlic into a food processor. Pulse until a rough paste form.
2. Add carrot tops and basil, and pulse until everything is in teeny tiny pieces and creates an even thicker, rougher paste.
3. Add ½ cup olive oil and pulse/blend until the mixture is mostly smooth. If the pesto is too thick, add additional olive oil if desired, 1 Tbsp at a time. I like mine to be spreadable, so I ended up adding another ¼ cup for ¾ cup total.
4. Makes about 1 cup. Store in a glass jar in the fridge. If you're using quality olive oil, the pesto will likely solidify in the fridge. Bring to room temperature for 10 minutes before using.

### NOTES

*Adapted from Bon Appetite.*

<https://herbsinmykitchenbook.com/recipes/>