



Carrot Top Pesto

makes about 1 cup

- 3 cups carrot tops
- 1/2 cup pepitas (pumpkin seeds)
- 1 tablespoon adobo sauce (from a can of chipotles en adobo)
- 2 tablespoons fresh lemon juice
- 2 teaspoons lemon zest
- 1 tablespoon nutritional yeast
- 1 tablespoon olive oil
- sea salt, to taste

Roughly chop the carrot tops.

Toast the pepitas in a hot skillet until golden.

Combine these two in the bowl of a food processor and pulse several times. Add the remaining ingredients (except the salt) and process into a semi-smooth paste.

Taste and add salt, as needed. If pesto is too thick, add a little warm water and process again.

To store, film the top with a little olive oil and pack in a jar. Will keep in a jar in the fridge for several days.