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Kale, Cashew, & Fresh Herb Pesto

Makes 2 cups of pesto - Serves 4

Kale, cashews, and herbs make for a delicious and hearty pesto. The cashews do double duty by substituting for both the cheese and the pine nuts usually found in a classic pesto. Plenty of fresh basil, parsley, and kale pack a punch of healthy greens. This just might be our new favorite way to enjoy kale!

Ingredients:

1 bunch of kale, about 2 cups of de-stemmed leaves
1 cup parsley leaves
1 cup basil leaves
1/2 cup cashews
2 cloves garlic
1 cup olive oil
zest and juice of one lemon (about 1/4 cup juice)
1/4 teaspoon freshly ground black pepper
1/4 teaspoon kosher salt
1/4 teaspoon crushed red pepper
1/4 cup cold water, as needed to thin

1 lb pasta, cooked according to package instructions
cherry tomatoes, halved
ciliegine mozzarella balls, halved

Directions:

1. Blend all of the pesto ingredients together in a food processor. Drizzle in additional olive oil until the pesto is smooth. Add water to thin, as needed.
2. Stir the fresh pesto with cooked pasta.
3. Top with the halved tomatoes and mozzarella. Serve immediately.