

Creamy Kale & Pepita Pesto



INGREDIENTS

- 1/2 c pepitas
- 2 small garlic clove
- 1/4 c parmesan cheese (optional)
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 1 packed cup chopped kale
- 1 packed cup chopped cilantro
- 1/4 c lemon juice
- 1/2 c evoo
- 1/2 c water
- 1/2 tsp maple syrup or honey

INSTRUCTIONS

1. In a food processor blend garlic and pepitas until pepitas are ground. Add kale, cilantro, parmesan, salt, and pepper and blend. Add lemon juice and maple syrup and slowly drizzle evoo to combine. Add water slowly if the pesto is too thick.
2. You can use the pesto for a variety of things (pasta, salad dressings, sandwich spreads, dips, and more.).