

Garlic Scape Kale Pesto from gatheranddine.com

- 1 cup chopped garlic scapes
 - 2 cups lightly packed chopped kale leaves
 - ½ cup walnuts
 - ½ cup parmesan
 - 2 cloves garlic, sliced
 - juice of 1 lemon
 - ¾ teaspoon kosher salt, plus more to taste
 - 1/2-3/4 cup extra virgin olive oil
1. In the bowl of a food processor, combine the garlic scapes, kale, walnuts, parmesan, garlic cloves, lemon juice, and salt. Pulse until garlic scapes and kale are finely chopped, about 10-15 pulses.
 2. With the motor running, drizzle in the olive oil, scraping down the sides when necessary. Season to taste with additional salt and pepper.
 3. To serve, toss with warm pasta. Sprinkle with extra grated parmesan and some crushed red pepper flakes.