

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Garlic Scape & Spinach Pesto, Courtesy of AffairsOfLiving.com

This pesto can be used a multitude of ways – toss with raw or cooked vegetables or pasta, use as a flavorful base for dressings and sauces, or use as a spread in sandwiches or wraps.

- 1 cup - Garlic scapes (chopped)
- 3 cups - Fresh spinach, lightly packed
- 1/3 cup - Fresh basil leaves, packed
- 1/3 cup - Fresh parsley leaves, packed
- 1/2 cup - Raw pumpkin seeds, toasted
- 1/2 cup - Olive oil
- 1/2 cup - Cold chicken or vegetable broth
- 1 1/2 - Large lemons (retain juice & zest)

*This pesto works great tossed with zucchini

Directions:

Toast pumpkin seeds in a saute pan over medium heat until golden and starting to pop, stirring often. Remove from heat and let cool while preparing other ingredients. Place garlic scapes and lemon juice in a blender, or food processor, and process until lightly chopped, then add spinach and herbs, and continue processing until just starting to mix. Slowly add olive oil/broth and continue to blend until smooth, scraping sides as necessary, then add pumpkin seeds and blend until finely chopped. Adjust seasoning to taste, adding more lemon juice if necessary. Serve immediately, or store in the refrigerator for up to a week. For longer storage, freeze in ice cube trays, then transfer to freezer bags. Thaw in refrigerator or at room temperature.



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