

Kale Pesto

Enough for about 1 lb. of pasta

1 large bunch kale, coarsely chopped and thick stems removed
4 cloves garlic
1/2 cup walnuts, toasted
1/2 cup Parmesan or Romano cheese
juice of 1 lemon
zest of half a lemon
good quality extra virgin olive oil

Bring a large pot of salted water to a boil and add the kale. Cook for about 10-15 minutes, or until tender and most of the bitterness has been removed. Drain.

Place the garlic and walnuts in the bowl of a food processor and pulse until combined. Add the kale and process until well combined. Add the cheese, lemon juice, and zest, and pulse just a few times to incorporate. Drizzle olive oil through the feed tube, while processing, until your desired consistency (I've always been a fan of a thicker/less oily pesto myself). Season to taste with salt and pepper.

Combine the pesto with hot cooked pasta, drizzling in a little extra oil if desired.