

# Kale Pesto

## Ingredients:

- 1 cup olive oil
- 2-3 large cloves fresh garlic, peeled and smashed
- 10 basil leaves
- 1 bunch kale, stems removed & leaves torn into small pieces
- 2 Tablespoons apple cider vinegar or lemon juice
- 1 teaspoon salt
- ½ teaspoon pepper



## Instructions:

1. In a quart container or a bowl with high sides, combine the olive oil, garlic, and basil. Using an immersion blender, blend for about 30 seconds to break down garlic. Note: You can also use a standard blender or food processor!
2. Add kale leaves until the container is full. Blend until smooth. Continue adding the kale and blending until all of the kale is incorporated.
3. Add vinegar (or lemon juice), salt, and pepper. Blend until pesto is well-combined and mostly smooth.
4. Taste and adjust seasoning if necessary. Enjoy over roasted vegetables or pasta!