

# WALNUT SPINACH PESTO

Walnuts bring pesto-making into the sphere of affordability. Using spinach instead of basil is less aromatic but stays greener, and green is great!

*by Chef Kurt Kwaitkowski*

**Featured Food:** Walnuts

**Yield:** Serves 10

## Ingredients

½ c. shelled walnut pieces

1 c. parsley

3 oz. baby spinach

2 cloves of garlic

½ Jalapeno pepper, seeded and rough cut (add more or less depending on desired heat)

¼ c. grated Pecorino Romano cheese (can substitute Parmesan or Asiago)

⅓ c. extra Virgin Olive Oil

1 t. lemon zest

Salt and Pepper to taste

## Preparation

In a non-stick sauté pan over medium heat, roast walnuts for five to six minutes or until they become fragrant.

Place the roasted nuts and garlic into the food processor and blend for one minute.

Add in parsley, spinach, cheese and jalapeno and pulse until mixed well. Continue to pulse mixture while streaming oil into processor.

Add lemon zest, and salt and pepper to taste.