

Pea Shoot Pesto

INGREDIENTS:

2 tablespoons shelled pistachios, raw and unsalted

1 clove garlic

Salt, as needed

1/4 cup packed pea shoots, chopped

2 tablespoons fresh mint

2 tablespoons fresh tarragon

1 teaspoon fresh lemon juice

About 3/4 cup olive oil, more or less depending on preference

DIRECTIONS:

1. Combine pistachios, garlic, and a generous pinch of salt in the bowl of a food processor and pulse until mixture is mostly broken down and only small bits of nuts remain.
2. Add pea shoots, mint, tarragon, and pulse until mixture forms a rough paste. Scrape down sides of food processor.
3. With the motor running, slowly pour in oil until your desired consistency is reached.
4. Taste and adjust seasoning as necessary.
5. Transfer pesto to refrigerator until ready to use. Pesto will keep in a sealed, airtight container for up to 5 days.

NOTE:

Enjoy pesto with pasta or mixed into grains, stirred into your favorite vinaigrette, dolloped over yogurt or scrambled eggs for a savory breakfast, marbled into goat or cream cheese and spread on crostini, or as a bright take on potato salad.

Pea shoots and herbs can all be substituted for other greens. Pistachios can be substituted with other nuts.