



Kale and Almond Pesto

2 heaping packed cups of kale leaves, stems removed

1/3 cup of slivered blanched almonds

1 small Serrano pepper

1 large clove Wickham Farms garlic

1/3 cup of grated romano

1/4 teaspoon each salt and pepper, or to taste

1 teaspoon plus 1/2 – 3/4 cup of olive oil



Bring a pot of water to a boil. Add the kale leaves and boil for 1 minute. Drain and immediately put the kale into a large bowl of ice water. (This will stop the cooking and help keep it bright green.) When cool, drain the kale in a colander and squeeze out the moisture with your hands.

Heat oven to 375F. Place almonds on a baking sheet. Toss the pepper and garlic with 1 teaspoon of olive oil and place in a corner of the baking sheet with the almonds. Roast for 8-10 minutes or until almonds are golden brown. When pepper is cool enough to handle, cut it in half lengthwise and scrape out the seeds.

Place all the ingredients, minus 1/4 cup of the oil, into a food processor or blender. Process until the mixture is fairly smooth. Add the rest of the oil if the mixture is too thick or does not come together. Taste and add more cheese, salt or pepper if needed..

You can use it many different ways.

- Toss it with pasta. Add some veggies, such as roasted zucchini.
- Use it in place of pizza sauce on pizza.
- Spread it on focaccia or bread, then add roasted veggies and mozzarella. Grill or cook on a Panini press.
- Slather it over a roasted chicken from the store.
- Use it as a spread for garlic bread.
- Toss with spaghetti squash.
- Toss with boiled new potatoes.
- Spread on cooked sweet corn.