

Carrot Top Pesto

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YIELDS:

4 serving(s)

PREP TIME:

10 mins

TOTAL TIME:

15 mins

Ingredients

1 bunch carrot tops, root end trimmed, thoroughly rinsed, patted dry, and roughly chopped (about 1 c.)

1 clove garlic, chopped

1/4 c. freshly chopped herbs (such as green onions)

1/3 c. toasted nuts (such as hazelnuts)

1/3 c. freshly grated Parmesan

Kosher salt

Freshly ground black pepper

1/4 c. extra-virgin olive oil

Directions

Step 1

Combine carrot tops, garlic, herbs, nuts, and Parmesan in the bowl of a small food processor and blend until mostly smooth. Season with salt and pepper, add oil, then continue blending until well incorporated.

