

Kale & Basil Pesto

Swick

Makes 1 cup | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Making the Pesto

- 2 cups kale (approx. 1/2 bunch)
- 1 cup fresh basil (approx. 1 bunch)
- 1/4 cup pine nuts*
- 1/4 cup walnuts*
- 1 clove garlic
- 1/4 cup extra virgin olive oil (or to taste)
- 1 to 2 tbsp nutritional yeast (optional)
- sea salt, to taste
- freshly ground black pepper, to taste

To make the pesto, first clean, dry and remove the stems from the kale and basil.

In a food processor, purée the kale, then remove and set aside. Next, purée the garlic. Add the pine nuts and walnuts and pulse a few times.

*Note: You can use any nut or combination of nuts you like—almonds, pine nuts, walnuts all work well. For a nut-free version, either omit the nuts or use sunflower seeds instead.

Next, add the puréed kale as well as the basil and pulse a few more times. Once you reach the desired consistency, start to drizzle in a bit of olive oil. Ultimately, you can add as much or as little olive oil as you like.

Taste for seasoning, adding nutritional yeast, salt and pepper to taste. Note that the nutritional yeast is optional, but it does add a nice cheesy flavor to the pesto.

The pesto will keep for a couple of days in the refrigerator, but it will be at its best and brightest if used immediately. Alternatively, it can be frozen for later use.

This pesto goes well with so many dishes. For example, it takes this [Minestrone Soup](#) to a whole new level.

Chef's Notes

This pesto makes for a great house warming or hostess gift, especially if it is presented in a cute little Mason jar.