

## **KALE PESTO**

From your box: Kale

1 medium bunch kale, center ribs and stems removed

Kosher salt

1 garlic clove, crushed

1/4 cup finely grated Parmesan

1/4 cup walnuts, toasted

1/2 cup olive oil

1 tablespoon (or more) fresh lemon juice

Freshly ground black pepper

Blanch kale in a large pot of boiling salted water, about 1 minute. Drain and rinse with cold water to cool; wring dry in a clean kitchen towel. Transfer to a food processor, add garlic, Parmesan, and walnuts, and pulse until coarsely chopped. With motor running, add oil in a steady stream and process to a coarse purée. Add lemon juice and season with salt and pepper.

*Adapted from Bon Appetit*