

radish leaf pesto

Makes ~1 cup

RECIPE ADAPTED FROM: [Chocolate and Zucchini](#)

PREP TIME: 5 minutes

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- 1 bunch radish leaves
 - ¼ cup cashews
 - 1-2 garlic cloves
 - Zest and juice from ½ lemon
 - 2-3 Tbsp extra virgin olive oil
 - ½ tsp red pepper flakes
 - ¼ tsp salt
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Note:

- **Use within a few days (it will keep longer if you pour a thin layer of oil on the surface) or freeze.**

How to Serve:

- **Topping for fish, poultry or beef.**
- **Dip for veggies.**
- **Stuffing for a sweet potato.**
- **Dressing for whole grains.**

BLEND all ingredients in food processor.

SCRAPE sides as needed.

ADD olive oil until you reach desired consistency.

TASTE and adjust the seasoning.

PACK into an airtight container such as a re-purposed glass jar.

