

Chickweed Pesto

Chickweed pesto is a tasty treat that is a nutritional power house. I prefer making this pesto in a food processor as chickweed stems tend to get caught up in the blender blades; this easily overheats the blender and removing those stems can be tedious work. If you do not have a food processor, simply chop up the chickweed really well before placing it in the blender.



Ingredients

2-4 cloves of garlic minced,
1/2 cup of cold pressed olive oil,
2-3 cups freshly picked young
chickweed leaves,
1/4 cup freshly grated parmesan
cheese,
Dash of sea salt



- ★ Place all the ingredients in a food processor. Blend well. Voila!
- ★ We enjoy this on crackers, with pasta, spread on sandwiches, and even with scrambled eggs.

