



Multi-Leaf Pesto

Supplies

measuring cup
food processor
small bowl
mixing spoon

Ingredients

1/4 cup hazelnuts
1 tablespoons garlic powder
1/3 cup olive oil
1/2 cup packed cup fresh basil
1/2 cup onion leaves
1/3 cup radish leaves
1/3 cup parmesan cheese

Directions

Puree nuts, garlic and 1/2 the olive oil in a food processor until smooth. Then, add the basil, onion leaves, radish leaves and parmesan cheese. Pulse processor until it is at desired consistency. If pesto is too thick, add more oil.

Use spoon to place pesto in small bowl.

Place in the refrigerator until you are ready to enjoy.

Note: If the pesto is too bitter, add a couple teaspoons of sugar.