

Kale Pesto

DEVELOPED BY: University of Kansas

Yield: 2 $\frac{3}{4}$ cup

Ingredients	Quantity	Measure
Garlic cloves	$\frac{1}{2}$	Cup
Kale, ribs removed	8	Ounces
Chickpeas, cooked	1	Cup
Olive oil	1	Cup
Lemon juice	1	Tablespoon
Kosher salt	1	Tablespoon

Preparation

1. Blanch kale then cool and pat dry.
2. Mince garlic in robot coupe.
3. Add kale and pulse.
4. Add chickpeas and pulse.
5. While robot coupe is on, add oil and lemon juice.
6. Fold in salt.

