



# Poor Man's Garlic Scape Pesto

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 0 MIN

## Ingredients

- 1 Cup garlic scapes cut into 1 to 2 inch pieces
- 1 Cup cashews
- ½ to 1 Cup olive oil
- 3 Tablespoons lemon juice
- Salt & pepper

## Directions

1. Add garlic scapes and cashews to a food processor.
2. Pulse until finely chopped.
3. Add lemon juice.
4. Slowly drizzle in olive oil while blending until smooth or your preferred texture is reached.
5. Season with salt and pepper to taste.
6. Store in the refrigerator and use within several days, or freeze portions for later.

### Notes:

- Prefer a thinner pesto? Add extra olive oil.
- Want a richer flavour? Stir in grated parmesan before serving.

*A simple, budget-friendly way to use up garlic scapes while they're in season.*