



A Recipe For You Radish Pesto



Ingredients:

- greens from two bunches of radishes (4 1/2 oz), stems removed
- 2 small heads of fresh, young garlic, or 1 clove of dry garlic
- 3 1/2 tablespoons of delicious olive oil
- 1 3/4 ounces of freshly grated Parmigiano-Reggiano
- A handful of Hazel Nuts, Pine Nuts or Almonds.

Directions:

Put leaves and garlic in the food processor. Chop. Drizzle in half the oil as it is chopping. Scrape down the sides. Add the cheese. Blend more. Drizzle in the rest of the oil, or until you get the consistency you like.

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