

Recipe – Carrot Tops Pesto

Ingredients:

- Tops of one bunch of very fresh carrots
- up to ½ cup packed basil leaves
- 1 chopped garlic clove
- 1/4 cup nuts (we used almonds), coarsely chopped
- 1/3 brick goat feta
- Olive oil
- salt to taste (remember feta tastes very salty)

Directions:

Combine the ingredients in a food processor, starting with 3 TBS olive oil. Process and add olive oil as needed to get the desired consistency.

Use as you would any pesto. We blended it with the roasted flesh of a spaghetti squash. (Slice the squash in half and remove seeds. Oil a cookie sheet and place the squash sliced side down and roast an hour or so, until a knife easily pierces the flesh.)