# Garlic Scape Pesto

## Ingredients

- **1 cup** garlic washed and chopped
- **4 tbsp.** pumpkin or sunflower seeds
- **½ cup** extra virgin olive oil
- **1 cup** basil leaves
- **1/3 cup** grated Parmesan cheese
- Juice of **1** lemon

## Directions

1. Process the scapes for a few seconds, and then add the sunflower seeds (or your nuts of choice)
2. Pulse until finely chopped and scrape sides of bowl.
3. Add oil and process until well combined
4. Add cheese and pulse for a few seconds, just until combined.
   (if you process it too long, the heat will begin to melt the cheese and make the mixture gummy)
5. Add basil and lemon juice and process for a few seconds.
6. Taste and adjust seasoning.

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7. Store in a glass jar or freeze in ice cube trays.
8. When storing pesto, increase the lifespan by covering the top surface with oil. This prevents the basil from oxidizing.

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