

USE IT UP™

COOK ME

OZHARVEST

GREENS PESTO



USE IT UP GREENS PESTO



Prep time



Cook time



Serves

NEED

2 cups of
leafy greens
(we used baby
spinach)

1/2 cup of any
herbs (we used
parsley and basil)

1/2 cup of
seeds or nuts

1/4 cup aged hard
cheese (we used
parmesan)

4 tbsp olive oil

2 cloves of garlic
(optional)

Salt & pepper to
season

A quick and fail-safe way to use up your greens into a delicious pesto that can be added to pasta, sandwiches, or on eggs.

HOW

1. Place leafy greens, herbs, garlic and nuts in a blender and pulse until nuts are coarsely ground.
2. Add cheese and olive oil and pulse till smooth.
3. Taste and season if required.
4. Transfer to a glass container and top with a thin layer of olive oil to prevent the top of the pesto from discolouring.
5. Enjoy! Once made it will last for weeks in your refrigerator.

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**