

## Cilantro-Kale Pepita Pesto

MAKES 2 CUPS - W30, EF, NF, V, SCD

Prep Time: 10 minutes

- 1 cup pepitas, toasted lightly
- ½ cup firmly packed cilantro leaves and stems
- ½ cup firmly packed chopped lacinato (Tuscan) kale (stems and ribs removed)
- ½ teaspoon ground coriander
- 2 cloves garlic
- 6 tablespoons extra-virgin olive oil, plus more for storing
- ¼ cup water
- 1 tablespoon freshly squeezed lime juice, plus more if needed
- 1 tablespoon fine sea salt
- ½ teaspoon freshly ground black pepper

In a food processor, combine the pepitas, cilantro, kale, coriander, and garlic and pulse until coarsely chopped. With the machine running, gradually add 4 tablespoons of the oil, the water, and the lime juice and process until a coarse puree forms. With the machine still running, drizzle in the remaining 2 tablespoons oil and continue to process to your desired consistency. Season with the salt and pepper and with more lime juice if needed.

Transfer the pesto to a storage container and gently drizzle a thin layer of oil, about ¼ inch, evenly over the top. The oil prevents air from reaching the pesto, keeping it green. Cover tightly and store in the refrigerator for up to 3 weeks. Replace the thin layer of oil every time you use, and return it to the refrigerator to keep it fresh.

**Use It:** Pesto Chicken, Nectarine, and Avocado Salad (page 71), Crispy Chicken with Pesto, Charred Romanesco, and Potatoes (page 173), and Grilled Shrimp and Asparagus with Cilantro-Kale Pepita Pesto (page 301)

## Dairy-Free Basil Pesto

MAKES ½ CUP - W30, EF, NF, V, SCD

Prep Time: 8 minutes

Cook Time: 2 minutes

- ⅓ cup pine nuts, toasted lightly
- 3 cups tightly packed fresh basil leaves
- 3 cloves garlic
- 1 teaspoon freshly squeezed lemon juice
- ½ teaspoon fine sea salt
- ⅓ cup extra-virgin olive oil, plus more for storing

In a food processor or blender, combine the pine nuts, basil, garlic, lemon juice, and salt and pulse until finely chopped. With the machine running, slowly drizzle in the oil and process until a pourable paste forms. Continue to process for about 15 seconds more, until smooth.

Transfer the pesto to a storage container and gently drizzle a thin layer of oil evenly over the top. The oil prevents air from reaching the pesto, keeping it green. Cover tightly and store in the refrigerator for up to 3 weeks. Replace the thin layer of oil every time you use, and return it to the refrigerator to keep it fresh.

**Use It:** Roasted Tomato and Pesto Penne (page 133) or as a substitute for Cilantro-Kale Pepita Pesto (page 28)