

## **Radish Leaf Pesto**

### **Ingredients:**

- 2 cups of radish leaves, washed and patted dry
- 1/2 cup of parmesan cheese, grated
- 1/3 cup of pine nuts
- 2 garlic cloves, peeled
- 1/2 cup of extra-virgin olive oil
- Salt and pepper to taste

### **Instructions:**

1. Place the radish leaves, parmesan cheese, pine nuts, and garlic in a food processor.
2. Pulse until finely chopped.
3. While the food processor is running, slowly pour in the olive oil.
4. Continue processing until the mixture is smooth.
5. Season with salt and pepper to taste. Use your radish leaf pesto as a pasta sauce, a sandwich spread, or a dip.