
Celery Leaf Pesto



5 cups celery leaves, loosely packed leaves only
zest of a half an orange and zest of 1 whole lime
2 cloves garlic
1 1/2 cups parmesan cheese, grated
1/2 cup sliced almonds
1/2 cup olive oil, plus 2 tablespoons

This recipe from Sara Carrel

Servings: 8

1. Wash celery leaves in cold water and lightly pat them dry.
2. Add all ingredients to the food processor EXCEPT olive oil. Pulse until a thick paste forms.
3. Add the olive oil and pulse the sauce at lowest speed until well combined.
4. Season with salt and pepper.