

Garlic Scape Pesto

Created by Karen T, 2021



Servings: 64

NOTE: Recipe/quantity is based on approximately a tablespoon per serving.

1. Add garlic scapes and salt to a food processor or blender and pulse until finely chopped.
2. Drizzle in the olive oil and lemon juice to create a paste. It's quite thick.
3. At this point, store half of the mixture in a glass jar and top it with olive oil. You could also freeze this mixture. With the remaining mixture, add spices and lemon zest and pulse to combine. Store in another glass jar and top with olive oil. Seal and store in the refrigerator.



10 ounces garlic scapes, cleaned and cut into 1" pieces

1/2 tablespoon Himalayan red salt

1 cup EVOO, approximate

3 tablespoons fresh lemon juice

1 tablespoon za'atar, or substitute red pepper flakes, cumin, ground coriander, thyme and paprika

zest from one large lemon

Yield: 2 cups

Per Serving (excluding unknown items): 37 Calories; 3g Fat (80.9% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 49mg Sodium; trace Total Sugars; 0mcg Vitamin D; trace Calcium; trace Iron; 1mg Potassium; trace Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com