

Silverbeet and Kale Pesto

Ingredients:

4 cups chopped kale, stems removed

4 cups silverbeet

1-2 cloves garlic

¼ cup Parmesan cheese

¼ cup toasted, slivered almonds

¼ cup extra virgin olive oil

Salt and pepper to taste

Method:

1. Bring a pot of water to a boil
2. Add the kale and cook for 1 minute
3. Immediately drain and dunk into ice-cold water to halt the cooking
4. Drain and wring out any excess water
5. Do the same with the silverbeet

In a food processor, blender or hand whizz, combine the kale, spinach, garlic, cheese and almonds. Pulse to combine. While the machine is running, steam in the olive oil, adding a little more until you reach your desired consistency.