

## **Silverbeet and Kale Pesto**

Yield – over 2 cups of 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

### Method;

Bring a pot of water to the boil

Add the kale and cook for 1 minute

Immediately drain and dunk into ice-cold water to halt the cooking

Drain and wring out any excess water

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, stream in the olive oil, adding a little more until you reach your desired consistency, add salt and pepper to taste, pulse again.