

# Spinach Pesto

*Kitchen scrap: Leftover spinach*

Yield: 6 servings

Prep time: 10 min.

## Ingredients

- 1/3 cup slivered almonds
- 1 cup fresh basil, leaves and stems
- 1 cup fresh spinach
- 1/2-3/4 cup olive oil
- 1/2 teaspoon garlic finely chopped, about 1 clove
- Salt and pepper to taste

**WASTELESS**  
*recipes*

*Adapted from [Add Some Veg](#) - Claire*

## Directions

1. In a frying pan, toast slivered almonds over medium-low heat, stirring regularly. Almonds should be lightly golden (2-3 minutes).
2. Add toasted almonds, basil, spinach, and 2 tablespoons oil to a blender or food processor. Blend the mixture and slowly add in garlic to taste.
3. Trickle in oil until desired consistency.
4. Add salt and pepper to taste then enjoy on sandwiches, pasta, and more!

### Notes:

Replace almonds with packaged and pre-toasted sunflower seeds for a cheaper price.

**NOURISH** SMART