



# Garlic Scape Pesto

By: Bjorn Bergman, VFC Outreach Coordinator

**Prep Time: 15 minutes**

**Yield: 1 1/2 cups of pesto**

## Ingredients

2 cups garlic scapes, roughly chopped

1/2 cup Parmesan cheese

1/2 cup walnuts

1/2 - 3/4 cup Driftless Organics Sunflower Oil

Pinch of salt

Pinch of black pepper

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## Directions

- Add garlic scapes, Parmesan, walnuts, salt, & black pepper to food processor & pulse until well blended.
- Turn processor on & slowly add 1/2 cup sunflower oil. Once added, stop the processor & scrape sides to make sure all ingredients are incorporated.
- Taste & adjust seasoning with salt & pepper. If pesto is too thick, add more oil while processor is running.
- Process pesto once more until it is creamy, approximately 1 minute.

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## Ingredient checklist

### PRODUCE

Garlic scapes (2 bunches)

### GROCERY

Sunflower oil

### CHEESE

Parmesan cheese

### BULK

Walnuts

Salt

Black pepper

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## Serving Suggestions

This recipe is a perfect solution to all of those garlic scapes you may have in your garlic patch this time of year.

Serve with pasta, on sandwiches, with a crusty baguette, as a pizza sauce, etc.

Keeps for about 1 week in the refrigerator.

Pesto can be preserved for longer periods of time by freezing in any freezer safe container.

Let frozen pesto thaw out in your refrigerator prior to use.

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