

Recipe – Mint Pesto

Ingredients:

- ¾ cup packed garden mint or spearmint leaves (not peppermint)
- ¼ cup flat-leaf parsley leaves
- 2 scallions, thickly sliced
- 2 medium garlic cloves
- ½ teaspoon finely grated lemon zest
- ½ jalapeno
- 1 lemon (juiced)
- about 2 tablespoons extra-virgin olive oil
- salt

Directions:

In a food processor, combine the mint leaves with the parsley, scallions, garlic and lemon zest and pulse until chopped. With the machine on, add the olive oil in a thin stream and process until smooth, using what you need to get the desired consistency. Season the pesto with salt.

Make ahead – The mint pesto can be refrigerated overnight