





United States Department of Agriculture

CARROT TOP PESTO

Yields 4 servings

Prep Time: 5 minutes

2 cups carrot top leafy greens

1/3 cup cashews

1/3 cup olive oil

1 clove garlic

2 tablespoons lemon juice

salt and pepper to taste

1. Remove carrot tops from the carrot and wash.
2. Place carrot top, cashews, olive oil, garlic, lemon juice, and salt and pepper into food processor.
3. Blend until mostly smooth.
4. Serve with carrots or crackers and enjoy.

Recipe adapted from [©theendlessmeal.com](https://theendlessmeal.com)

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