



# Kale Almond Pesto Pasta

## Ingredients

- 1/2 cup **Blue Diamond Roasted Salted Snack Almonds** (Note: you can substitute raw or slivered almonds)
- 5-ounce container of baby kale leaves
- 1 cup freshly grated parmesan cheese
- 1/2 cup extra-virgin olive oil
- 4 cloves of garlic
- 2 tsp. lemon juice
- Zest of one lemon (optional)
- 1 tsp. salt (omit if using salted almonds)
- 1/2 tsp. ground black pepper

## Directions

1. Add all of the ingredients to a food processor.
2. Puree until the mixture is smooth.

To store, refrigerate with plastic wrap pushed directly onto the surface of the pesto, this will prevent browning.

To freeze, spoon small portions onto a wax paper-lined small plate or baking sheet, freeze, and transfer to plastic freezer bags.

\* This recipe can be done in a blender, but may require additional olive oil to blend smoothly.

