Green Pea Pesto
8 Servings • 1 Serving = 2 Tablespoons

INGREDIENTS
• 1 ¼ cup fresh or frozen peas
• ¼ cup fresh mint leaves
• 1 small clove garlic, mashed
• ¼ cup parmesan cheese, grated
• 1 teaspoon lemon zest
• 1 Tablespoon lemon juice
• 1/3 cup olive oil
• ½ teaspoon salt
• ½ teaspoon freshly ground black pepper
• Optional: 1-2 Tablespoons water for desired consistency

DIRECTIONS
1. If using fresh peas, bring a pot of water to boil, add the peas, and cook 1 minute. Drain the peas and rinse with cold water. If using frozen peas, let thaw by running under cold water.
2. Place peas, mint, garlic, cheese, lemon zest, and lemon juice in a blender or food processor. Blend until a thick paste forms. Add the olive oil in a steady stream with the motor running. Add until desired consistency is reached. Season with salt and pepper.