

ALMOND MINT PESTO

GRUNDIG

RESPECT FOOD

Ingredients

$\frac{2}{3}$ cup raw almonds
Stems from the vegetable trimming
 $\frac{2}{3}$ cup extra-virgin olive oil
1 tsp. kosher salt
 $\frac{1}{4}$ tsp. freshly ground black pepper
2 cups (packed) mint leaves, plus more small leaves for serving
 $\frac{1}{2}$ oz. finely grated Parmesan (about $\frac{1}{2}$ cup)
 $\frac{1}{2}$ lemon

Instructions

1. Preheat the oven to 350°. Toast nuts on a rimmed baking sheet, tossing once, until golden brown, 5–8 minutes. Let cool. Finely chop 1 Tbsp. nuts and set aside.
2. Blend oil, salt, pepper, and remaining nuts in a blender until nuts are finely ground. Add stems, 2 cups mint and blend until a coarse purée forms; season with salt and pepper.
3. Transfer dip to a small bowl; stir in Parmesan. Just before serving, squeeze juice from lemon into dip and stir well.
4. Scatter additional mint leaves and reserved toasted nuts over top of pesto

