



Winter Pesto Crostinis

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup kale, torn into small pieces and stem removed. 1 cup spinach, loosely packed $\frac{1}{2}$ cup parsley, loosely packed $\frac{1}{2}$ cup nuts (pine nuts, hazelnuts, macadamia, anything mild will work) 1 clove garlic, chopped 1 tsp fresh rosemary, stem removed $\frac{1}{3}$ cup freshly grated parmesan $\frac{1}{2}$ cup olive oil $\frac{1}{2}$ tsp salt Pinch red pepper flakes delicious bread or crackers (I like a crusty baguette)

Instructions

Prepare an ice bath in a large bowl to cool the kale after cooking. Bring a pot of water to a boil then add kale and blanch for 4 minutes. Remove kale with slotted spoon and place immediately in ice bath to cool down. Once cool, drain excess water from kale. Add everything except bread and olive oil to a food processor. Drizzle olive oil into the processor while pulsing. Do not over process; we're not making baby food here. Spoon about 1 tsp of the pesto on each crostini and grate fresh parmesan over the top.