

SALAD LEAF PESTO

This is a great way of using up absolutely any salad leaves, herbs, rocket, lettuce, chard... basically anything leafy. It's a particularly good way of using up that half a bag of salad leaves that tends to go a bit soft in the back of the fridge.

INGREDIENTS

- half a bag mixed salad leaves
- 50g parmesan or any hard cheese, grated (can be swapped for 40g of pine nuts, or any nuts, if you want to keep the recipe vegan. You might need to add extra salt if using nuts)
- 2 garlic cloves, peeled
- around 100ml olive oil
- Juice of 1 lemon
- Salt and pepper to taste (not too much pepper)

METHOD

- If the bag of salad has been in the fridge for a while and you're a bit worried about it being slimy, pour the contents into a sieve and give it a good rinse under cold water. Remove any leaves that are slimy or smell bad, but anything a bit wilted, slightly softened, slightly crushed, or dried out, will be absolutely fine.
- Throw all ingredients in a blender and mix until blitzed to a smooth emulsion.
- Serve over pasta, roasty potatoes or use as a dressing for salads.

