Garlic Scape Pesto

Makes about 2 cups

20 garlic scapes
3/4 cup grated parmesan
1/3 cup pine nuts or walnuts (optional)
1 cup extra-virgin olive oil
1/2 half a lemon

Wash and chop the garlic scapes. Add them to a food processor with the parmesan and nuts. Pulse until the mixture resembles a fine crumb. Add the olive oil slowly through the top of the processor. Blend until desired consistency – regular pesto consistency. Stir in the lemon juice and store in the fridge.

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