

# BROCCOLI RABE PESTO

*Jinny's*  
PIZZERIA

## INGREDIENTS

- 2 ea garlic cloves- smashed & chopped
- 1 bunch broccoli rabe- roughly chopped
- 1 cup fresh mint- roughly chopped
- 1/2 cup pine nuts- lightly toasted
- 3/4 cup olive oil
- 1/8 teaspoon chili flake
- 1/4 cup parmesan- grated
- black pepper
- salt



**Total Time: 15 minutes**

*I love this pesto for the winter, when basil is not in abundance. It is great for a simple pasta, to dress up a sandwich or dollop on anything that needs a little jazz. The importance of the recipe is the order in which you add all the ingredients. If you want it super smooth you can use a blender, for a courser texture use a food processor or mortar & pestle.*

## DIRECTIONS

**-In the food processor, start with the garlic, and give it a couple of pulses.**

**-Add the broccoli rabe, and pulse until it is evenly chopped.**

**-Add the mint, again only pulsing to chop.**

**-Next the pine nuts.**

**-Go ahead and turn it to on, then slowly drizzle in the olive oil.**

**-Add the parmesan, at the very last go around.**

**-Season with chili flake, salt and pepper to taste.**

**Variations:**

**-Replace pine nuts with almonds, sunflower seeds or walnuts**

**-If using for pasta sauce, omit the cheese until the pasta and pesto are mixed and ready to serve (hard cheeses on heat just stick to the bottom of the pan) then add the cheese at the very last minute, preferably off the burner, and give it all a good toss.**