

Collard Greens and Kale Pesto

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Yield Makes 2 Cups

Ingredients

1 bunch collard greens, stems removed
1 bunch Tuscan kale, stems removed
Kosher salt
3 garlic cloves, chopped
1 1/2 ounces grated Parmesan (about 1/2 cup)
1 cup olive oil
1/2 cup unsalted, roasted peanuts
1 tablespoon finely grated lemon zest
1 tablespoon fresh lemon juice
Freshly ground black pepper

Preparation

Cook collard greens and kale in a large pot of boiling salted water until bright green and tender, about 45 seconds. Transfer to a bowl of ice water (this will stop the cooking and help lock in the color). Drain; squeeze out as much liquid as possible (to avoid a watery sauce).

Coarsely chop greens and place in a food processor. Add garlic, Parmesan, oil, peanuts, lemon zest, and lemon juice; process on low speed until a coarse but well-blended mixture forms (a little texture is part of the selling point). Season with salt and plenty of pepper.

Do Ahead

Pesto can be made 1 day ahead. Cover with plastic wrap, pressing directly against surface, and chill.