KALE PESTO

Ingredients:
- 3 cups of packed kale leaves
- ¾ cup of toasted walnuts
- ¼ cup of olive oil
- ¾ tsp salt
- 2 cloves of garlic
- 2 tbsp of fresh lemon juice
- ¼ tsp of black pepper

Directions:
1. Blend garlic, walnuts, lemon juice, salt and pepper until finely chopped and well combined.
2. Add kale and oil and process the ingredients until desired consistency.
3. If the mixture is too thick add more water or olive oil until desired consistency.
4. You can serve it over pasta or crackers, or use it a dip.

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