



## SPINACH (OR CHARD) PESTO

¼ cup roasted cashews  
1 clove garlic  
1/3 cup parmesan cheese, grated  
4 cups baby spinach (or chard, or mixed dark green salad greens)  
¼ cup extra-virgin olive oil  
¼ teaspoon kosher salt  
Freshly ground black pepper  
¼ cup boiling water (more or less)

Combine the nuts, garlic, and parmesan in a food processor. Pulse a few times to mince. Add the spinach or chard/tender greens. Pulse until the spinach is coarsely chopped. Season with up to ½ teaspoon salt and plenty of pepper. Stir in boiling water to achieve desired thickness. It should be fairly thick. Makes 1 ¼ cup. Serve ¼ cup portions over potatoes, pasta, rice, or vegetables. Refrigerate up to 5 days, or freeze.