

Swiss Chard and Pecan Pesto

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

10

Description

This tasty Swiss chard pesto is delicious tossed with warm pasta and chicken or spread on garlic bread

Ingredients

- - ½ cup olive oil
- divided - 10 leaves Swiss chard
- chopped - 4 cloves garlic
- chopped - 1 cup basil leaves - 1 cup pecans - ½ teaspoon sea salt - 1 tablespoon lemon juice - 1 (3 ounce) package grated Parmesan cheese - salt and ground black pepper to taste

Instructions

1. Heat 2 teaspoons olive oil in a skillet over medium heat; cook and stir Swiss chard and garlic in hot oil until chard leaves have wilted
2. 3 to 5 minutes. Remove from heat and allow to cool. Process basil
3. pecans
4. sea salt
5. Parmesan cheese
6. and remaining olive oil in a food processor until all the ingredients are well integrated. Add Swiss chard mixture and lemon juice to the food processor; continue pulsing until the mixture is puréed. Season with salt and pepper.