



## Rustic Pesto with Kale and Almonds

Preparation time: 5 minutes | Serves: 2

½ cup dry-roasted almonds

6 cloves garlic

2 anchovy fillets

Finely-grated zest of 2 lemons

½ cup extra virgin olive oil

1 bunch basil leaves

½ bunch parsley leaves

¼ cup finely-grated Parmesan

1 cup baby kale leaves

Sea salt flakes and freshly-ground black pepper

1 Combine half the almonds in a small food processor with the garlic, anchovies, lemons and olive oil, then purée until very smooth. Add the basil, parsley and parmesan, then purée again.

2 Finely chop the kale and remaining almonds, then fold in. Season with salt and pepper.

**Handy Tip:** Store your pesto in the leak-proof and airtight **Match-ups™ Clips 350ml**.



**décor**



Share your snaps with us  
@decoraustralia using #lovemydecor  
©2017

[www.decor.com.au](http://www.decor.com.au)  
Recipe developed by roughcut.studio