

# Garden Chef

## Pumpkin Seed Pesto

**2 cloves garlic, peeled**

**1/4 cup raw pumpkin seeds**

**25 fresh basil leaves**

**1/4 cup fresh spinach leaves**

**3 T extra virgin olive oil**

**1/4 cup grated Parmigiano-Reggiano cheese**

**Sea salt and fresh cracked pepper to taste**

Combine each ingredient in food processor until smooth consistency. Top sliced tomatoes and mozzarella with a dollop of pesto for a Pesto Caprese salad.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN