

# Garden Crostini With Spring (Mint-Pea) Pesto (serves 16-20)

- 1 10 oz package frozen peas, defrosted
- 1/2 cup parmesan, grated
- 1 garlic clove
- 1/4 - 1/2 cup fresh mint leaves, to taste
- 1/4 cup pine nuts or almonds, toasted
- 1 T lemon juice, freshly squeezed
- 1 tsp kosher salt, plus extra for seasoning
- 1/4 tsp freshly ground black pepper, plus extra for seasoning
- 1/3 - 1/2 cup olive oil
- 8 Oz ricotta or chevre, for serving
- 1 baguette, thinly sliced and toasted/grilled

In a food processor, pulse to combine peas, parmesan, garlic, fresh mint, nuts, lemon juice and 1/2 teaspoon of salt and pepper. With the machine running, slowly add 1/3 cup of olive oil until well combined (1-2 minutes). If a thinner consistency is desired, add remaining olive oil. Add seasoning, to taste. If not using right away, store in refrigerator with a thin layer of olive oil on top to keep from browning. To serve, spread a layer of ricotta or chevre on the baguette and top with pesto.

*Chef Crystal Leach, The Sweet Life*



ATLANTA BOTANICAL GARDEN