Magical Chef Pam's Georgia Pesto

Ingredients

½ cup chopped pecans
2-3 garlic cloves, peeled
¼ tsp red pepper flakes
1 cup fresh basil leaves
1 cup fresh sweet potato leaves
1 pinch salt (sea or kosher) + more to taste
1-2 strips of lemon peel (not the pith)
¼ cup grated parmesan cheese, finely grated
½ cup good to great quality extra-virgin olive oil

Method

In a food processor, blender, or mortar and pestle, pulse or grind, nuts until a rough paste forms. Add the garlic and red pepper flakes and pulse or grind until fully incorporated. Add the basil, greens, a pinch of salt, lemon peel and pulse (grind) until the leaves break down and a bright green paste forms. Remove from container and stir in cheese and oil. Add salt to taste.

Recipe by Chef Pamela Askerneese-Henry