# Kale Pesto Recipe

This pesto is an especially tasty way to enjoy fresh kale. Garlicky and cheesy, this pesto recipe is every bit as tasty as traditional basil pesto, but the kale makes it healthier.

Use this kale pesto in your favorite [lasagna recipe](http://kidscooking.about.com/od/dinnerrecipes/r/lasagnarecipe.htm) or simply toss with penne to make [pesto pasta](http://kidscooking.about.com/od/dinnerrecipes/r/pesto_pasta.htm).

**Prep Time: 5 minutes**

**Total Time: 5 minutes**

**Yield: 1-2 cups pesto**

**Ingredients:**

* 1/2 cup pine nuts
* 2 cups firmly-packed fresh kale
* 2-3 cloves garlic
* 1/2 tsp. kosher salt
* 1/4 cup grated parmesan cheese
* 2 Tbsp. to 1/2 cup olive oil

**Preparation:**

1. Place pine nuts in a dry skillet, and toast, shaking occasionally, until golden brown, about 3 minutes.
2. Place kale in a food processor fitted with a metal blade. Add pine nuts, garlic and salt. Pulse until kale is finely chopped.
3. Add cheese, and pulse until cheese is incorporated. Do not puree or overprocess. The pesto should still be chunky.
4. Drizzle in olive oil, and continue to pulse until the pesto reaches the desired consistency.