

# Spring Ramp Pesto

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Servings: 8

Time: 10 minutes

Grown in the wild, ramps can be used in a variety of recipes and store well in the refrigerator for a few days after harvest. This pesto recipe is bright in color and flavor and tastes fantastic on pasta, on a salad, as a base for pizza, or spread on warm toast.



## Ingredients

- 12 fresh ramps
- ½ cup blanched & slivered almonds
- ½ cup fresh parsley leaves
- Zest of 1 lemon
- ¼-½ cup olive oil
- Salt & pepper to taste

## Tips

- Sub fresh basil leaves in place of parsley for a more traditional flavor.
- Freeze the pesto in an ice cube tray for perfectly sized flavor bombs to add to pasta, marinades, and more!

## Preparation

1. Wash the ramps and cut off root ends
2. Blanch the ramps in boiling water until they turn bright green - this should only take about 20-30 seconds
3. Add all ingredients except the oil and salt & pepper to a food processor and pulse until everything is chopped, scraping down the sides of the container as needed
4. While the food processor is running, pour in the olive oil slowly until everything emulsifies, creating a thick paste
5. Season with salt & pepper
6. Transfer to a container and store in the refrigerator for up to a week or freeze for several months