



Microgreen Pesto

3 cups of Penny Acre Microgreens*
(or 2 cups of microgreens with 1 cup of herbs)
2-3 cloves of finely chopped garlic
juice of ½ of a lemon
½ cup of pine nuts
½ cup of parmesan cheese, finely grated
1/3 cup of olive oil
Salt and pepper to taste

Mix and match microgreens and herbs.
Add more oil for a thinner consistency.
Use on salmon, eggs, veggies, toast or pasta.

*Try basil, cilantro, broccoli, sunflower
or radish microgreens.

COMPLIMENTS OF



 pennyacremicrogreens.com



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