

Dill-Pumpkin Seed Pesto

Ingredients

2 cups fresh dill, loosely packed
3-5 cloves garlic, peeled, whole
¼ cup olive oil
½ teaspoon sea salt
pinch black pepper
1 lemon, juiced, about 2 Tablespoons
3 Tablespoons pumpkin seeds, plus additional for garnish

Method

Combine all ingredients in a food processor or mortar and pestle. If using a food processor, pulse until a smooth, yet slightly chunky pesto forms. If using a mortar and pestle, grind until its right.

Drizzle on top of soup, cooked vegetables, sandwich, whatever pleases you.

Source: modified from withfoodandlove.com, Lemony Dill Pesto (Yield: about 1 cup)
