



# Greenmarket Recipe Series

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## GARLIC SCAPE PESTO

RECIPE BY LESLIE LENNOX, AUTHOR OF *PESTO: THE MODERN MOTHER SAUCE*

### Ingredients:

\*1 cup chopped Garlic Scapes & sliced Scallions

\*1/2 cup grated Parmigiano Reggiano

1/3 cup toasted Almonds

1/4 teaspoon Kosher Salt


1/4 teaspoon Freshly Ground Black Pepper

1/2 cup Extra Virgin Olive Oil

*\* Ingredients available seasonally at your neighborhood Greenmarket*

### Instructions:

- Blanch the Garlic Scapes for 1 minute or less, drain.
- Combine all the ingredients except the olive oil in a food processor. Pulse for several seconds, until the mixture turns into a paste. Slowly add the olive oil through the feed tube while pulsing, then pulse for about 10 seconds. Scrape down the sides and pulse once or twice more. If you prefer a smoother, looser consistency, add a little more olive oil and continue pulsing.
- When the pesto is to your liking, use immediately or transfer it to a jar, top with a thin layer of olive oil, cover, and refrigerate until ready to use.



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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## SQUASH BLOSSOM PIZZA WITH GARLIC SCAPE PESTO

RECIPE BY LESLIE LENNOX, AUTHOR OF *PESTO: THE MODERN MOTHER SAUCE*

### Ingredients:

- \*1 (1-pound) Pizza Dough, at room temperature
- Olive oil, for drizzling
- \*1/2 cup Garlic Scape Pesto
- \*1 medium size summer squash or zucchini, cut into about 10 slices
- \*5 squash blossoms, remove stems and inner stamen or pistils
- \*2 scallions, thinly sliced
- Salt and pepper, to taste
- \*Crumbled goat cheese, to garnish
- \* *Ingredients available seasonally at your neighborhood Greenmarket***

### Instructions:

- Place a pizza stone in the upper third of a cold oven and preheat to 450 degrees F. If you do not have a pizza stone, preheat the oven to 450 degrees F and lightly grease a large rimmed baking sheet.
- Turn out the dough onto a floured surface. Use your fingers to stretch the dough or use a rolling pin to form it into a thin 12-inch circle or any shape you like. Transfer the dough to the pizza stone in the oven or the prepared baking sheet. Bake for 5 minutes, or until the crust is beginning to turn light golden brown. If you are using a pizza stone, carefully remove the par-cooked crust from the oven and flip it over onto a clean, flat surface. If you are using a baking sheet, flip the crust back onto the baking sheet. Drizzle the crust with olive oil and set it aside while you prepare the toppings.
- Spread the pesto on the pizza crust, leaving a 1/4-inch edge all the way around. Place the squash slices and squash blossoms on top. Scatter the scallions and goat cheese. Season with salt and pepper.
- Carefully return the prepared pizza to the pizza stone in the oven, or return the baking sheet to the oven. Bake the pizza for 8 to 10 minutes, until the top is crispy. Remove the pizza from the oven and let it rest for a few minutes, then slice and serve.

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