

**Green Garden Market Pesto**  
**Chef Mataio Gillis, Ciao Thyme**

1 Cup Spinach Leaves, roughly chopped, tightly packed  
1 Cup Arugula Leaves, roughly chopped, tightly packed  
1/2 Cup Basil Leaves, roughly chopped, tightly packed  
1/2 cup Italian Parsley Leaves, tightly packed  
1/2 Cup Holmquist Hazelnuts, roughly chopped  
1 Tbsp Garlic, minced  
1/2 Cup Olive Oil (more depending on desired consistency)  
1 Cup Twin Sisters Farmhouse cheese, grated  
2Tbsp Lemon Juice + zest  
1/8 tsp. Aleppo pepper or chile flake  
1/2 tsp sea salt  
1/4 tsp fresh ground pepper

In a food processor, combine the first six ingredients and pulse for 15 to 30 seconds to combine - longer if you want the nuts to be finer.  
Add the olive oil and pulse for 30 seconds, scrape down the sides of the food processor and add the cheese, lemon juice, salt and spices. Pulse for thirty seconds longer to combine all of the ingredients.  
Taste the pesto, make adjustments to the amount of lemon, salt, chile and pepper to your liking.  
The pesto will hold in an air tight container for three to five days.  
Use it as a garnish on grilled bread, tossed with pasta or as a pizza sauce.

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