STINGING NETTLE PESTO

Ingredients

- ½ - 1 Cup Olive Oil
- ½ - 1 Cup Cheese
- 2 Cups Fresh Nettle Leaves
- 1 Onion
- 1 - 2 Tsp Minced Garlic
- Salt and Pepper to Taste
- ¼ Cup Chopped Nuts of Choice (I like walnuts)
- Juice of 1 Lemon

Directions

- Gently steam your nettle leaves in a steamer basket/double broiler with a strainer. The leftover water after steaming can be drank! It is nettle tea!
- Chop up your onion in thin half moons and saute until soft/lightly golden.
- Combine all of the other ingredients in a food processor/blender and mix until well combined. Add more of any ingredient to your liking!

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