

Collard Green Olive Pesto

Ingredients:

- 3/4 lb collard greens
- 7 large brine-cured green olives (2 ¼ ounces), pitted
- 2 garlic cloves, chopped
- 1/3 cup water
- 1/2 teaspoon balsamic vinegar
- Scant 1/2 teaspoon salt
- 1/4 teaspoon cayenne
- 1/4 teaspoon black pepper
- 1/2 cup extra-virgin olive oil
- 1 oz finely grated Parmigiano Reggiano (1/2 cup)

Directions:

Bring a 6- to 8-quart pot of salted water to a boil.

Meanwhile, cut stems and center ribs from collard greens and discard. Stir collards into water in batches, then simmer, uncovered, stirring occasionally, until tender, about 15 minutes.

Transfer collards with tongs to a colander to drain, gently pressing on greens to extract excess water. (If making pasta, reserve water in pot for cooking pasta.) Coarsely chop collards.

Blend olives and garlic in a food processor until finely chopped. Add collards, water, vinegar, salt, cayenne, and pepper and pulse until finely chopped. With motor running, add oil in a slow stream. Turn off motor, then add cheese and pulse to combine