

Fingerling Potatoes with Kale Pesto

2 lbs fingerling potatoes
2 T olive oil

2 C kale, chopped
½ C almonds, toasted
2 T lemon juice
1 clove garlic
¼ C olive oil
Salt & pepper

Preheat oven to 425 degrees.

Cut fingerlings into bite-sized pieces, toss with oil, and spread on foil-lined baking pan. Roast until browned and tender, 30 to 35 minutes.

Make pesto by combining kale, almonds, lemon juice, and garlic in a food processor until very finely chopped. Drizzle in the olive oil until incorporated. Adjust salt and pepper to taste.

Toss hot potatoes with pesto.

Serve warm or at room temperature.

Serves 6.