

Garlic Scape Pesto

- 1 cup garlic scapes, cut into pieces
- 10 fresh basil leaves
- ¼ almonds (you could use pistachios, pine nuts or walnuts)
- ¼ cup parmesan cheese
- Salt and white pepper, to taste, if desired
- ½ cup good quality olive oil

1. Combine the basil leaves, garlic scapes, and almonds in a food processor. Pulse until everything is broken up into small chunks.
2. Add the parmesan cheese, salt and white pepper. Pulse briefly.
3. Turn the food processor on and slowly add the olive oil until the pesto is the consistency you like.
4. Remove and transfer to an air tight container, pop in the fridge until needed.
5. Or just shove it all in your mouth immediately, whatever works for you.
6. You can use this over pasta, crostini, sandwiches or for dip.

Garlic Scape and Cherry Tomato Pasta

- Kosher salt and freshly ground black pepper, to taste
½ lb. spaghetti
2 tbsp. olive oil
10 garlic scapes
1 pint multicolored cherry tomatoes
1 red onion, thinly sliced
1 cup baby arugula
1 lemon, zested and juiced

Heat oven to 400°. Bring a large pot of salted water to a boil; add spaghetti and cook, stirring occasionally, until al dente, about 8 minutes. Drain pasta and keep warm. Toss olive oil, garlic scapes, tomatoes, red onion, salt, and pepper and spread in an even layer on a baking sheet. Roast for 12–15 minutes, until tomatoes are just beginning to burst. Remove from oven and toss with spaghetti, arugula, and lemon zest and juice. Serve immediately.

Garlic Scape Hummus

- 3 15.5 oz. cans chickpeas, drained and rinsed
- ½ cup garlic scapes, chopped
- ¾ cup tahini
- ¾ cup lemon juice, freshly squeezed
- ¼ cup water
- ¼ cup extra virgin olive oil
- 1½ teaspoons cumin
- 1 teaspoon sea salt

1. In a food processor, chop garlic scapes
2. Combine chickpeas, tahini, and lemon juice with garlic scapes, and process.
3. Your mixture will be fairly thick. Add water and process again.
4. Slowly add olive oil while continuing to blend.
5. Add cumin and sea salt, and blend one more time.

Garlic Scape Scampi

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 pinch red chili pepper flakes (optional)
- 1/2 pound shrimp (shelled and deveined)
- 1/2 cup white wine
- 1/2 lemon (juice and zest)
- 1/4 cup garlic scapes (finely chopped)
- 1 tablespoon butter

Heat the oil and melt the butter in a pan. Add the red chili pepper flakes and sauté until fragrant, about 1 minute. Add the shrimp and sauté until cooked, about 2-3 minutes per side. Remove the shrimp from the pan. Add the wine and lemon juice and bring to a boil. Simmer the liquid until reduced by about half, about 3-5 minutes. Add the garlic scapes and simmer until fragrant, about a minute. Add the butter, wait for it to melt and turn off the heat.