

Ingredients

- 4 Cups chives, chopped
- 4 cloves garlic, peeled
- 1/2 Cup parmesan, grated
- 1/2 Cup sunflower seeds, toasted
- 3 Tablespoons white balsamic vinegar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 Cup olive oil

Directions

1. In a small pan, sauté garlic in a small amount of olive oil until golden brown.
2. Place chives, garlic, parmesan, sunflower seeds, vinegar, salt and pepper in a food processor. Pulse until smooth.
3. Slowly add oil and pulse again till smooth.
4. Taste and adjust seasonings to your liking.
5. Serve and enjoy!!