

# Garlic Mustard Pesto

(Adapted from Barbara Mcilroy)

## Ingredients

3 cups tightly packed, garlic mustard leaves (from rosettes)

¼ tsp salt (or more to taste)

1-2 garlic cloves (or more to taste)

¾ cup grated parmesan cheese

1 cup walnuts

½ cup x-virgin olive oil (more or less to desired consistency)

## Steps

1) Place all the ingredients, except olive oil, in a food processor or blender.

Process, scraping down sides as necessary

2) Pour in olive oil, a bit at a time until desired consistency

3) Adjust salt to taste

4) Let it mellow for 3-4 hours; keeps well in fridge

## Serving Ideas:

- Serve as a dip with crackers or with grilled vegetables, such as eggplant, zucchini, onions, or on pasta
- Add to a sandwich