

Outdoor Elements

Episode 701

Guest: Jan McGowan

Garlic Mustard Pesto Recipe

Garlic Mustard Pesto

3 cups garlic mustard greens with stems

2/3 cup extra virgin olive oil

1 teaspoon chopped garlic mustard root

2 tablespoons chopped fresh chives

1/4 cup pine nuts

salt to taste

Put everything into a food processor and blend until smooth. Cook your favorite pasta and toss with pesto mixture while the pasta is hot. Garnish lightly with Parmesan cheese if desired. Add salt to taste.

From Pest to Pesto: A Culinary Guide

Published by Kalamazoo Nature Center

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