



# Mustard Green Pesto

a recipe from Georgia School Nutrition Program

MAKES: 1 cup

PREP TIME: 20 min

CATEGORY: Condiment

## Ingredients:

- 5 Cups Fresh GA mustard greens, chopped
- $\frac{3}{4}$  Cup Parmesan Cheese, shredded
- $\frac{1}{2}$  Cup Olive oil
- $\frac{1}{4}$  Cup Pecans, chopped
- 2 Garlic cloves, chopped
- 1 TBSP Lemon juice
- $\frac{1}{2}$  tsp Black pepper
- $\frac{1}{2}$  tsp Salt

## Steps:

1. Combine first six ingredients into a food processor or blender.
2. Pulse/mix until desired consistency is reached (You may need to add additional oil or water to reach desired consistency).
3. Add salt & pepper to taste.
4. Refrigerate until ready to serve.

**SERVING SUGGESTIONS:** Enjoy with chips as a dip, use as a marinade for meat or fish, or add to a favorite pasta dish.