

Garlic Mustard Pesto



You can make pesto with just about anything! We use various herbs in our garden, such as lemon balm, but we also forage in the wild for ingredients. Garlic mustard is a favourite. It is an invasive species in North America, so harvesting it and eating it is a fine idea! Delicious, too. Serve it over pasta or use it as a base for a flatbread. Or use it over steamed fish. It's also a delicious addition to tomato soup.



Ingredients

3 cups garlic mustard leaves (use young plants before they flower)

¾ cup olive oil

2 cloves garlic, chopped

½ teaspoon salt

½ teaspoon pepper

¼ cup walnuts

¼ cup Parmesan cheese

Yields just under a cup

Prep time: 15 minutes

Directions

Using a food processor, blend all ingredients, reserving some of the oil. Pulse until well blended but still chunky.

Add the remainder of the oil to reach the desired consistency.