Spicy Mustard Green Pesto Recipe

★★★★★
5 from 5 votes

Brilliantly green, this mustard green pesto packs a bit of a kick. It pairs beautifully with roasted potatoes, tomato salads and sourdough breads.

Prep Time	Total Time
10 mins	10 mins

Course: Condiment Cuisine: American, Italian Keyword: greens Servings: 1.5 cups
Calories: 141kcal Author: Jenny

Equipment

- food processor

Ingredients

- ¼ cup chopped pecans
- ¼ cup pumpkin seeds
- 6 cloves garlic (crushed)
- 1 cup chopped mustard greens
- ½ cups chopped flat-leaf parsley
- ½ teaspoon fine sea salt
- 1 cups extra virgin olive oil
- ½ medium lemon

Instructions

1. Toss the pecans and pumpkin seeds into your food processor with garlic, mustard greens, parsley, and salt. Pulse until uniformly chopped and well combined.
2. Process on high speed while slowly drizzling the olive oil and lemon juice into the food processor until you've used it all. Transfer the pesto to a small bowl and enjoy right away, or store in an airtight container in the fridge for up to 1 week.

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