

# SPICY MUSTARD GREENS PESTO

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## INGREDIENTS:

1/2 Cup Pumpkin Seeds (substitute with nuts if you prefer)  
6 Cloves Garlic  
1 Cup Chopped Mustard Greens  
1/2 Cup Chopped Flat Leaf Parsley  
Pinch of Fine Sea Salt  
1/2 Lemon

## DIRECTIONS

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Add the pumpkin seeds to a food processor with the garlic, mustard greens and parsley.

Pulse until evenly chopped.

Drizzle the olive oil and lemon juice into the food processor whilst running on high speed.

Season with sea salt to taste.

Enjoy immediately or keep in an airtight container in the fridge for up to 1 week.

For extra indulgence add up to 1/2 cup of parmesan

Perfect to enjoy in sandwiches, salads or drizzled over crispy roasted potatoes!