

## Mizuna Pesto

½ cup roasted nuts, like cashews, sunflower seeds,  
or walnuts  
5 cloves of garlic, minced (or more. I always go more,  
but I'm immune to garlic breath)  
Juice of ½ lemon  
½ cup grated Parmigiano-Reggiano (or more)  
3 cups chopped Mizuna  
½ cup olive oil



Ah, pesto. How do I love thee? Most people think of pesto as that delicious basil and pine nut paste that is an absolute blessing to everything that it touches, and that is one pesto! In fact, it's so special that it has its own name, Pesto Genovese. It's called that because it comes from Genoa, where the basil grows like a weed and is so sweet that it's simply referred to as "Sweet Basil".

And that kind of pesto is delicious! But it's not the be all and end all for pesto. I have a lot of fun changing out different ingredients for whatever happens to be growing, and I thought Mizuna might make a tasty and nutty version (and I was right!).

Don't use the powdered "parmesan" in the green can. That might not actually be food. But the good stuff will be in the section with all the other cheeses. You don't even have to use the good Parm, but any hard, aged cheese will be delicious. I'm partial to toasted walnuts in pesto, but I recently tried cashews and those have been delightful. If the nuts you get are raw, roast them in the oven at 325 degrees F for about 8 minutes.

Put the nuts, the garlic, and the lemon juice in a food processor, and pulse until a rough paste is formed. I used my blender to make the pesto and I needed more liquid for it to blend, so I put a ¼ cup of the olive oil into the blender and that helped everything mix.

Once the paste is formed, add all the chopped greens. Pulse until the leaves are somewhat chopped, then just turn the food processor on and drizzle the oil into the bowl while it mixes.

The pesto should be thick enough that when you scoop some in a spoon and tip the spoon, the pesto will cling for a moment before falling off. You can add more oil if you need it thinner. You could also do water if it starts to get too oily.

Taste, and adjust the seasoning. I like a bit of garlic powder (yeah, I REALLY like garlic), some onion powder, dried parsley, black pepper, and a pinch of salt.

Enjoy it on pasta, in a sandwich, as a veggie dip, or in a risotto!