

Garlic Mustard Pesto

4 cloves of garlic
3 tbs. [garlic mustard](#) taproots
3/4 cups parsley
1 cup [garlic mustard](#) leaves
1 cup basil
1-1/2 cup low-sodium olives
2 cups walnuts or pine nuts
1/2 cup mellow miso
1-1/4 cups olive oil or as needed

1. Chop the garlic and [garlic mustard](#) roots in a food processor.
2. Add the parsley, garlic, [garlic mustard](#) and basil and chop.
3. Add the nuts and chop coarsely.
4. Add the olive oil and miso and process until you've created a coarse paste.

Makes 4 cupse