

watercress pesto



ingredients (Servings: Serves 5)

1 bunch watercress, thickest stems removed

2 cloves garlic

1 Tablespoon Dijon mustard

1/2 cup Parmesan cheese

1 teaspoon salt

1/2 teaspoon black pepper

3/4 cup olive oil

1

directions

step 1: Place all of the ingredients except the olive oil in the bowl of a food processor fitted with a steel blade.

step 2: Turn the motor on and pour the olive oil through the feed tube while the mixture purées and emulsifies.

step 3: Keep covered and refrigerated for up to 1 week. Serve warm or at room temperature.

step 4: Serve with grilled meats, like our Roasted Boneless Leg of Lamb, or tossed with pasta.

2