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Prevent and Protect
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MUSTARD GREEN AND ROASTED GARLIC PESTO WITH PECORINO-ROMANO CHEESE

MarthaStewart.com

- 2 medium heads garlic
- 1¼ ounces almonds, toasted and roughly chopped (1/4 cup)
- 3 tablespoons extra-virgin olive oil
- 1 ounce Pecorino-Romano cheese, grated (1/3cup)
- ½ large bunch mustard greens, stems discarded, roughly chopped (4 cups)
- Coarse salt and freshly ground pepper

- Preheat oven to 375 degrees. Wrap garlic in foil, and roast until flesh is completely tender, about 1 hour. Let cool completely. Squeeze garlic from skins, discarding skins.
- Pulse garlic, almonds, oil, cheese, mustard greens, ¼ teaspoon salt, pepper to taste, and 2 tablespoons of water in a food processor until a thick paste forms.
- Pesto can be refrigerated up to 3 days.

PESTO – 3 WAYS

- WITH PASTA:** Toss with whole-wheat linguine (one tablespoon pesto per ounce pasta).
- ON CHICKEN:** Spoon atop grilled chicken breasts, about one tablespoon per breast.
- ON BREAD:** Spread on toasted slices of whole wheat for quick crostini.