Arugula Pesto

Description

We love this pesto twist made with arugula. The arugula adds a nice peppery flavor to this pesto variation made with fresh arugula from our garden.

Summary

Yield: 4
Prep Time: 20 minutes
Category: Spreads
Cuisine: Italian
Tags: arugula pesto

Ingredients

- 2 cups fresh arugula, de-stemmed
- 1/2 cup toasted walnuts
- 5 cloves garlic, roasted
- 1 clove garlic, minced
- 1/4 cup olive oil
- 1 tbsp fresh parmesan cheese, grated
- 1 tsp lemon juice

Instructions

Toast the walnuts in a skillet, about 5 minutes. Just the walnuts in the skillet, no need for any additional oil or greese. The walnuts have their own oil.

Roast the 5 cloves of garlic with the skins on in a skilet, about 5 minutes. No need for any additional oil or greese. When the garlic cloves (with skins on) are nicely roasted and brown, remove the skins and coarsely chop.

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Lightly chop the arugula.

Place all the ingredients in a cuisinart food processor (I use the Cuisinart mini-processor). Pulse/chop unitl mixed well. You want a smooth conistency, slightly chunky, but don't over process (see picture).

Refrigerate to chill before serving.