

# 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.

## 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 grease. The walnuts have their own oil.

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

Lightly chop the arugula.

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

Refrigerate to chill before serving.



## Summary

**Yield:** 4

**Prep Time:** 20 minutes

**Category:** Spreads

**Cuisine:** Italian

**Tags:** arugula pesto