

Pesto with Arugula



Makes 1 1/2 pints

1/2c pine nuts

3/4c olive oil

6 garlic cloves

2 lemons, juiced

4 cups arugula, about 2 bunches

salt and pepper, to taste

2c basil leaves

3/4c Parmesan cheese, grated

Place pine nuts and garlic in food processor and process to smooth paste.

Add arugula and basil, 2 handfuls at a time, and process to a thick paste.

With machine running, add olive oil in thin steady stream.

Add lemon juice and salt and pepper to taste and process until blended.

Add Parmesan cheese and process until slightly blended.

Serve with crackers or toasted bread.

Prepare Ahead Tip

Make up to 48 hours in advance. Keep refrigerated in tightly closed container.