

Arugula Pesto

10 ounces young arugula, washed, dried and with tough stems removed
4 cloves garlic
2 teaspoons lemon juice
2 teaspoons lemon zest
¼ cup toasted pine nuts or walnuts
½ to ⅔ cup olive oil
to taste salt and freshly ground pepper

Servings/Yield

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Method

Place arugula, garlic, lemon juice, zest and nuts into a food processor or high speed blender. With the motor running, slowly drizzle olive oil into the mixture. Process until mixture is smooth and blended, scraping down sides often. This takes 2-4 minutes, depending on your food processor or blender. Generously season with salt and pepper to taste. The amount of oil used will depend on how much moisture is in your arugula and how loose you like your pesto. Use as you would basil pesto.

To freeze: I freeze pesto in ice cube trays. After freezing, pop out the cubes and place in a freezer bag removing as much air as possible before sealing. Label and freeze. To use, thaw as many cubes as needed for a recipe.
