



# Italian Red Pesto with Sun-Dried Tomatoes and Arugula (Winter Pesto)

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## Ingredients

1/2 cup of sun-dried tomatoes stored in oil, drained  
 1 small clove of garlic  
 1/3 cup almonds  
 1 cup arugula, packed  
 1/4 cup freshly grated Parmesan cheese  
 1/2 cup extra virgin olive oil

**Prep notes** Sun-dried tomatoes can be found in two different forms: dry-packed or in oil. This recipe uses the second version as they are usually a little milder in flavor and are ready to use. However, if you prefer to use the dry-packed ones instead, it is perfectly fine. In this case, just remember to soak them in warm water for a few hours before making the pesto. Finally, note that salt is not included in this recipe. As sun-dried tomatoes, Parmesan cheese and ricotta cheese are all quite salty and rich in flavor, you shouldn't need any extra.

**Info** Prep time: 10 minutes  
 Difficulty level: easy Servings: 4

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## Directions

1. Drain sun-dried tomatoes from the jar and cut them into smaller pieces.
2. In a food processor, blend garlic, almonds and sun-dried tomatoes until chunky.
3. Add arugula and Parmesan cheese.
4. While blending, slowly drizzle the olive oil on top of the other ingredients until you reach the desired consistency. Be careful not to over-process the sauce as it might start to cook ruining the final product.
5. Finally, transfer the pesto in a bowl and incorporate the ricotta cheese, mixing well with a spoon.
6. Salt to taste.
7. Serve with pasta or bread.