



Arugula Walnut Pesto

Cookie and Kate

Total Time: 15 minutes

Method: Food processor

Prep Time: 10 mins **Cook Time:** 5 mins

Yield: 2 cups

This recipe yields enough pesto to toss with pasta for 6 to 8 people. Feel free to double the recipe if you really want to make it in bulk.

Ingredients

4 cups packed fresh arugula (thick stems removed if not using baby arugula)

1 cup walnut halves

1 cup freshly grated Parmesan cheese

1 cup extra-virgin olive oil

12 garlic cloves, unpeeled

2 garlic cloves, peeled and minced

1 teaspoon salt

Freshly ground black pepper, to taste 1/2 to 1 full lemon, squeezed

Instructions

1. Over medium high heat, lightly brown the unpeeled garlic cloves, about ten minutes. Peel off the skins once they have cooled down.
2. Over medium high heat, toast the walnuts until fragrant, about three to five minutes.
3. In a food processor, combine the arugula, salt, walnuts and all the garlic.
4. Pulse while drizzling in the olive oil
5. Remove the mixture from the processor and put it into a bowl. Stir in the Parmesan cheese, freshly ground pepper and a big squeeze of lemon, to taste.