



Arugula Walnut Pesto

MyPlate2Yours - Lynn Dugan

Ingredients

4 ounces arugula (5 cups, lightly packed)
1/2 cup grated Parmigiano-Reggiano
1/2 cup walnuts, toasted
2 tablespoons fresh lemon juice
1 clove garlic
1/2 teaspoon salt
1/3-1/2 cup EVOO

Directions

In a food processor, pulse arugula briefly until volume is significantly reduced. Add cheese, lemon juice, garlic and salt. Blend with arugula. Process until finely ground, about 1 minute. Drizzle oil while processing to incorporate and continue until the mixture is smooth. Season to taste.

Serve on spaghetti cooked 'al dente'. Enjoy!