

ARUGULA PESTO

Ingredients:

- 2 c. arugula leaves
- ½ c. roasted cashews
- ½ c. freshly grated parmesan
- 1 garlic clove, minced
- 2 tsp. fresh lemon juice
- ¾ tsp. kosher salt
- ½ c. extra virgin olive oil



Directions:

- 1) Blend all of the ingredients except the oil in a food processor.
- 2) While the food processor is running, pour in the olive oil in a slow stream. Scrape down the sides of the food processor and continue to process as needed, until the pesto is a uniform consistency.

Serve with fresh pasta and tomatoes, or in your favorite sandwich.