



Arugula Pesto

Ingredients

- **1 bunch** arugula, approximately 3-4 cups (1 l), washed and stemmed
- **4-6** cloves garlic, crushed
- **1 cup** (250 ml) olive oil
- **1/2 cup** (125 ml) parmesan cheese

Directions

1. In the bowl of a food processor, combine all ingredients except the oil and Parmesan cheese.
2. Process until smooth.
3. With the motor running, pour in the olive oil, and the finally add the cheese. Scoop into clean jars.
4. Refrigerate up to two weeks, or freeze.