

Arugula Pesto

Ingredients

12 oz baby arugula washed and dried 1/2 c hulled, toasted pumpkin seeds 1 tsp fresh ground pepper and salt
4 medium garlic cloves, peeled 1/2 c finely grated Pecorino Romano 2/3 c Hojiblanca extra-virgin olive oil
1 tsp freshly squeezed lemon juice

Method

Cook your pasta based on the instructions. Meanwhile, combine arugula, garlic, lemon juice, half of the cheese, pumpkin seeds, in a food processor. With the motor running, slowly drizzle in olive oil and process until evenly blended until finely processed. No more than a minute tops. Season well with salt (if using) and freshly ground black pepper. Drain pasta and toss with the arugula pesto and mix until evenly combined. Serve immediately with reserved cheese sprinkled on top.



Makes: 4-6 servings

Time: 20 mins