

ARUGULA PESTO



INGREDIENTS

ITEM	QUANTITY
Baby Arugula	4 Cups
Garlic	2 Cloves
Sea Salt	1 Tsp
Juice Of Lemon	½
Olive Oil	⅓ Cup



PREPARATION

- Rinse and dry the arugula leaves with paper towels.
- Add the arugula, garlic, sea salt, and juice of lemon to a food processor or blender and pulse until the ingredients are coarsely chopped.
- Slowly pour in the olive oil while the food processor is running, until the pesto achieves the required consistency.
- Taste and adjust the seasoning if necessary. Add more salt or lemon juice to taste.
- Use the pesto immediately or store it in an airtight container in the refrigerator for up to 1 week.