Arugula Pesto

Jacob · 30/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

4

Description

Arugula makes a great pesto Its beautiful fragrant peppery and bright I blend it with almonds and garlic for a combo that was just amazing on a grilled steak Subtle its not but thats okay sometimes

Ingredients

- - ½ cup arugula leaves
- or more to taste - ? cup olive oil - ? cup raw almonds - 4 cloves garlic - salt to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Add arugula and cook until bright green
2. about 30 seconds. Remove arugula to a bowl full of ice water for several minutes until cold. Drain and wring out arugula. Pulse arugula
3. olive oil
4. almonds
5. and garlic together in a blender
6. scraping down the sides
7. until mixture just becomes a coarse puree. Pour puree into a bowl and season with salt.