

Arugula Pesto

From [This is a Cookbook](#) by Max and Eli Sussman

- 1/2 cup walnut pieces
- 1 garlic clove, minced
- 2 cups packed arugula leaves
- 1/2 cup freshly grated Parmesan cheese
- Kosher salt
- 1 cup extra-virgin olive oil or neutral oil

In a food processor, combine the walnuts, garlic, arugula, Parmesan, and 1 tsp salt and pulse to blend. With the machine running, pour in the olive oil through the food tube in a slow, steady stream and process until smooth, stopping to scrape down the sides of the bowl as needed. Taste and adjust the seasonings.