



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Arugula & Almond Pesto

¼ cup almonds, lightly toasted

4 garlic cloves, peeled

4 anchovy fillets, rinsed and patted dry (or ¼ - ½ t. anchovy paste)

1 serrano chile, stemmed, seeded and halved lengthwise

5 oz. arugula

1 oz. parsley (about ½ small bunch)

¼ cup lemon juice (from about 2 lemons)

¼ cup extra-virgin olive oil

1 t. kosher salt (or more to taste)

Set up food processor with the blade attachment. Turn on processor, drop garlic cloves through the opening and process until minced. Add the almonds, anchovies and serrano pepper and pulse until finely chopped, scraping down the sides as needed. Add arugula and parsley and pulse to roughly chop. Add lemon juice, oil and salt and process until smooth, about 30 seconds.

Note: to toast almonds, put them on a dry sheet pan and bake in a 350 degree oven for about 8 minutes, or until fragrant and just beginning to darken.

Makes about 1 ½ cups.

Recipe adapted from *America's Test Kitchen*.

Buy local! Get produce for this recipe from small Solano County farms.
Visit <http://sustainablesolano.org/local-food/> for resources and information.