

Recipe Name **Lemon Arugula Pesto**

Ingredients: 2 cups baby arugula, packed
 ½ cup walnuts, unsalted
 2 cloves garlic
 1 Tbsp. nutritional yeast
 1/3 cup extra virgin olive oil
 1 tsp. lemon zest
 Juice of ½ - 1 lemon
 Kosher salt and freshly ground pepper to taste

Directions

1. Place walnuts, garlic, and lemon zest into bowl of food processor and pulse once or twice until crumbly
2. Add arugula, lemon juice, nutritional yeast and olive oil and process until smooth.
3. Add kosher salt and freshly ground pepper to taste

This pesto is fantastic on pasta, fish, chicken, or vegetables.

This will keep for 2-3 days in the refrigerator or can be frozen in muffin cups for individual servings.