

## **Basil & Arugula Pesto**

This is delicious slathered on roasted vegetables or zoodles. It is also great drizzled over fish or chicken. I add it to my ancient grain bowls. It is very versatile and great for you!

## **Ingredients**

1 cup lightly packed basil leaves

1 cup lightly packed arugula

2-3 cloves garlic (to taste)

2 Tbsp pine nuts (optional)

1/4 cup walnuts

1/2 tsp salt (to taste)

1/4 tsp pepper

1/2-2/3 cup extra virgin olive oil

Put all ingredients, except the olive oil, in a food processor and pulse to chop the ingredients. Once the ingredients are gently chopped, slowly add olive oil to desired consistency – not too runny, not too thick. If you do not have a food processor (the mini food processors work great for this), you can always just chop up the ingredients very fine and then whisk in the olive oil.