

# Arugula Cilantro Pesto

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Source: [veganivore.com](http://veganivore.com)

## Ingredients:

- 2.5 c. arugula or baby arugula
- 1 c. fresh cilantro (or a little more if you really like cilantro)
- 1/2 c. walnuts
- 1/3 c. olive oil
- 2 T. lemon juice
- 2 t. minced garlic (or more if you like it garlicky!)
- 1 t. sea salt or kosher salt
- up to 1 t. freshly-grated pepper

## Method:

Combine arugula, cilantro, olive oil, lemon juice, garlic, salt and pepper into a blender or food processor. In a pan, toast the walnuts for a minute or two and add to the blender. Pulse the blender until all pesto is thick and creamy and a bright, beautiful green- pausing to scrape unblended ingredients from the sides if you need to. Have a quick taste and adjust salt if necessary. Use a rubber spatula to scrape every bit of the pesto from the blender and enjoy!