

Arugula + Sorrel Pesto

preparation:

Place sorrel, arugula, pine nuts + garlic into a food processor. Add 2-3 TBSP. of olive oil; blend until everything is well incorporated, but not until smooth. Add more olive oil as needed. Finish with salt + pepper to taste.

The sorrel adds a terrific citrus-y flavor to this pesto. Serve on pasta, chicken or fish or with a fresh baguette. Enjoy!

Recipe adapted from: www.chubbyvegetarian.blogspot.com

ingredients:

Equal amounts of: fresh sorrel + fresh arugula pine nuts 1 small garlic clove olive oil salt & pepper

