

# Recipe Card

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## Arugula Almond Pesto Pasta

Recipe by: Kelsey Perusse

Makes 2-1/2 cups

- 5 ounces fresh Arugula
- 5 ounces fresh basil
- 2 garlic cloves, crushed
- 1 cup raw almonds
- Zest and juice of 1 lemon
- 1/4 cup extra virgin olive oil
- 1/4 cup water or almond milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 9 oz package Pasta, I prefer Jovial Gluten Free Egg Noodles

### Directions for the pesto:

Place all ingredients in blender and blend until smooth. You may need extra water depending on the potency of basil and arugula.

\*Pesto will last 5 days in the refrigerator or freeze for later use.

### Directions for pesto pasta:

Prepare pasta according to package instructions. Once pasta is cooked and still warm, drain off liquid and add about 1/2 cup of pesto to the pasta (enough to fully coat pasta). Garnish with fresh basil and serve warm.

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