

# Arugula Pesto Pasta

Serves 4

- 1 lb Arugula, washed
- 5 stalks green garlic, roots and tops removed
- 1/3 cup pine nuts
- 8 oz soft cheese spread, such as Silvery Moon Creamery's. Yogurt or chevre would make good substitutes.
- about 4 tbl good tasting olive oil
- 1 lb fresh pasta, such as Terra Cotta Pasta company's linguine

Start a large pot of water boiling for pasta.

Toast the pine nuts in a dry pan over medium low heat, tossing frequently, until mostly golden brown.

In a food processor, pulse arugula and green garlic. Add pine nuts, olive oil, and cheese and process until there are no large chunks remaining.

Boil pasta per package directions. Before draining, reserve 1 cup cooking liquid. Drain.

Add about 1/3 of a cup of the pasta cooking water to the pesto and pulse one last time.

Toss pesto with pasta, adding additional cooking water to achieve desired consistency.