Arugula Pesto

- 2 cups of packed arugula leaves, stems re
- 1/2 cup of shelled walnuts
- 1/2 cup fresh Parmesan cheese
- 1/2 cup extra virgin olive oil
- 6 garlic cloves, unpeeled
- 1/2 garlic clove peeled and minced
- 1/2 teaspoon salt

Brown 6 garlic cloves with their peels on in a skillet over medium high heat until the garlic is lightly browned in places, about 10 minutes. Remove the garlic from the pan, cool, and remove the skins.

Toast the nuts in a pan over medium heat until lightly brown, or heat in a microwave on high heat for a minute or two until you get that roasted flavor. In our microwave it takes 2 minutes.

Combine the arugula, salt, walnuts, roasted and raw garlic into a food processor. Pulse while drizzling the olive oil into the processor. Remove the mixture from the processor and put it into a bowl. Stir in the Parmesan cheese.

Arugula, Cranberry, Pecan, and Feta Salad

 1/4 teaspoon salt
1 tablespoon finely minced shallot
2 tablespoons balsamic vinegar
1/4 cup extra-virgin olive oil
Freshly ground pepper, to taste

12 ounces baby arugula, rinsed
1/3 cup pecans, roughly chopped
1/2 cup dried cranberries
1/2 cup crumbled Feta

In a small bowl, whisk the salt, shallot, balsamic vinegar and pepper well. Add the olive oil in a steady stream and whisk until emulsified.

In a larger bowl, combine the arugula, pecans and cranberries. Top with the vinaigrette and toss gently to coat. Sprinkle with the Feta and serve.

Wilted Arugula

- 1 tablespoon extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- 8 ounces baby arugula, rinsed and drained well
- 1 tablespoon balsamic vinegar
- 1/4 teaspoon coarse salt
- Freshly ground pepper

Heat oil in a large skillet over medium heat. Add garlic; cook, stirring constantly, until garlic is fragrant but not browned, 2 to 3 minutes. Add arugula; cook, stirring constantly, until slightly wilted, 1 to 2 minutes. Add vinegar; cook, stirring constantly, until most of the vinegar has evaporated, about 1 minute. Stir in salt; season with pepper. Serve immediately.