

Arugula Roasted Pumpkin Seed Pesto

- 4 oz [arugula](#)
- 2 cloves garlic
- 1/4 c roasted pumpkin seeds
- olive oil
- sea salt and freshly ground black pepper

With your food processor running, drop in garlic cloves and allow them to get minced. Add pumpkin seeds and arugula and run processor while drizzling in olive oil until ingredients are just blended, not puréed. Season with salt and pepper.

Arugula Roasted Pumpkin Seed Pesto Serving Suggestions:

- Serve a dollop of pesto aside [spinach and ricotta stuffed ravioli](#).
- Top [Mary's Seed Crackers](#) with a smear of goat cheese and pesto.
- Use pesto as a condiment for eggs hardboiled, scrambled or omelet.
- Serve pesto with fish, seafood, chicken or meat.
- Coat your favourite pasta, zoodles or spaghetti squash noodles with pesto, with grated Parmesan on the side.
- Dress up a sandwich or wrap with pesto to give it that je ne sais quoi factor.
- Use pesto and some vinegar as dressing for a delectable salad.

Jittery Cook