



Olive on Tap Garden Pesto

In this photo, one of our treasured customers shared her garden basil pesto, using Olive on Tap Tuscany Olive Oil. The result – creamy and delicious!

INGREDIENTS: 2 cups packed arugula * 1/2 cup any **Olive on Tap Extra Virgin Olive Oil** * 2 1/2 tbsp preserved lemons
1/4 cup sliced almonds * 1/4 cup parmigiano reggiano
grated, 1/4tsp sea salt. Use what ever herbs (basil) or vegetable tops (radish, carrot) you would like.

In a food processor, combine whatever herbs you are using and pulse until coarse. Add in parmigiano or pecorino cheese to your desired taste. Add cashew, pine nuts or walnuts Pulse again and with processor running, and slowly add 1/2 cup of your Olive Oil. Season with Salt and Pepper.

Serve with crudites, on pasta, chicken or fish! My new FAVE. Another favorite pesto is made with Arugula and preserved lemons that give just the right amount of zip!