

ARUGULA AND BASIL PESTO

Yields 3 cups

Ingredients

4 cups arugula, cleaned and chopped

2 cups basil, cleaned and chopped

3 cloves garlic

1 lemon, zested and juiced

1 grated parmesan cheese

2 teaspoons black pepper

1 teaspoon salt

1/2 teaspoon crushed red pepper flakes

1/2 cup pecans, toasted

1T-1/4 cup water

3/4 cup extra virgin olive oil

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Roughian

By Natalie Treviño

Directions

- Add all ingredients, except the olive oil, into the food processor.
- Process until all the food is in small bits, adding water as needed.
- With the processor running, stream in the olive oil.

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BEET HUMMUS

Ingredients

- 2 beets, roasted
- 1 15oz can chickpeas, drained
- 1 clove of garlic
- 1 lemon, zested and juiced
- 2 limes, zested and juiced
- 4T tahini
- 1/2 cup olive oil
- One glass of iced water - on deck

Directions

- Clean the beets and roast at 350 for 20 minutes until soft.
- Add all ingredients, except the olive oil, into the food processor and process until smooth.
- With the processor running, stream in the olive oil, followed by 2-3 tablespoons of ice water.

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