



### **Caprese Arugula Salad with Kale and Basil Pesto**

#### **KALE AND BASIL PESTO:**

1/2 cup toasted pine nuts  
6 stems Tuscan kale, stripped leaves only  
about 1/2 cup olive oil  
juice and zest of 1 lemon  
1/2 cup basil leaves, packed  
1/2 cup parmesan, grated  
1 clove garlic  
2-3 tbs cold water (as needed to thin)

#### **SALAD:**

12 oz arugula  
2 cups baby heirloom tomatoes, halved  
6 oz fresh small mozzarella balls (Ciliegine), halved

#### **DIRECTIONS:**

STEP 1. PREPARE THE PESTO: Using a small food processor, blend together kale, basil, pine nuts, garlic, lemon juice, lemon zest and olive oil. Pulse until combined, then pulse in the parmesan cheese. If mixture seems too thick, add a bit more olive oil or water to thin.

#### STEP 2. PREP THE SALAD

Thoroughly wash the arugula, (yes, even if it comes pre-washed!) and spin dry. Then, halve tomatoes and mozzarella cheese balls.

#### STEP 3. MIX IN PESTO

Coat the arugula with the pesto, then carefully toss in the tomatoes and cheese — toss again to combine!