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Arugula Pesto

Adapted from simplyrecipes.com

Ingredients:

2 cups of packed arugula leaves, stems removed
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

Directions:

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.

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Potato Arugula Salad

Adapted from [allrecipes.com](#)

Ingredients:

1 pound red potatoes, cubed
2 tablespoons white vinegar
1 1/2 cloves garlic, minced (optional)
1/2 teaspoon salt
1/4 teaspoon black pepper
3 tablespoons olive oil
3-4 oz arugula - rinsed, dried and torn

Preparation:

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, and cool. Transfer to a large bowl.

Meanwhile, mix vinegar, garlic, salt, and pepper in a mixing bowl. Drizzle in olive oil, whisking until mixture thickens.

Toss potatoes with vinegar and oil mixture and arugula. Serve at room temperature.

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Gruyere Grilled Cheese with Arugula and Caramelized Onion

Adapted from AFoodieBlog.com

Ingredients:

1/2 large onion, thinly sliced
2 tablespoons extra virgin olive oil
4 tablespoons butter, softened
6 slices long rustic bread cut in half
8 oz. Gruyere cheese
Fresh arugula

Preparation:

Heat olive oil in medium non-stick skillet over medium heat. Add onions, cook until browned, approximately 15 - 20 minutes.

Meanwhile, put buttered bread in large non-stick skillet on medium heat, layer cheese, arugula, and top with buttered bread.

Cook until bread is golden brown on each side.

Remove from heat and add caramelized onions inside.

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Arugula, Pear, Prosciutto & Gorgonzola Pizza

Adapted from eat-spin-run-repeat.com

Ingredients:

1 medium prepared pizza crust, homemade or store-bought
2 Tbsp. olive oil
1 cup Mozzarella cheese
1 ripe pear (any variety), cored and sliced very thin
6 thin slices prosciutto, torn into smaller pieces
half a red onion, sliced thin
1/2 cup crumbled gorgonzola
2 cups baby arugula

Directions:

Preheat the oven to 400° F (200° C). Brush the pizza crust with the olive oil. Sprinkle the Mozzarella cheese evenly over the top of the crust. Then layer with pear slices, prosciutto, red onion and gorgonzola.

Bake pizza for 10–12 minutes (or according to package instructions), until crust is slightly golden and the Mozzarella is melted and the gorgonzola is slightly golden. Remove from oven, then toss the arugula on top. Slice pizza and serve immediately.

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Arugula, Asparagus & White Bean Salad

Adapted from eat-spin-run-repeat.com

Ingredients:

Salad:

4 cups arugula
1 cup cooked white navy beans
10 spears of asparagus (the thicker, the better)
1/2 cup very thinly sliced red onion
1 carrot
2 tbsp parsley, chopped

Dressing:

1 tbsp extra virgin olive oil
juice of 1/4 orange, plus 2 tsp orange zest
1 clove minced garlic
a few pinches of sea salt and black pepper

Directions:

Using a vegetable peeler, shave asparagus into long, thin ribbons. This is most easily done if you place the asparagus on a cutting board, holding the stem end with your fingers. Run the peeler down the length of each spear, then discard the woody stem end.

Use the same peeler to cut the carrot into ribbons, twisting as you go to keep the pieces thin.

In a large bowl, combine the arugula, beans, asparagus, carrot, and red onion.

In a separate small bowl, combine all ingredients for the dressing. Drizzle it on top of the salad and toss to coat.

Divide salad between 2 large bowls and enjoy!

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Arugula Salad with Garlic Croutons, Shaved Parmesan, and Lemon

Adapted from Epicurious.com

Ingredients:

1 8-ounce piece ciabatta with crust (preferably day-old)
1 large garlic clove, peeled
1/4 cup plus 3 tablespoons extra-virgin olive oil
1 bag arugula
2 tablespoons (or more) fresh lemon juice
3 ounces Parmesan cheese, shaved into strips with vegetable peeler

Preparation:

Preheat oven to 400° F. Rub crust of bread with garlic clove. Tear bread into 1-inch pieces and place in large bowl; toss with 1/4 cup olive oil. Sprinkle bread lightly with salt; arrange in single layer on rimmed baking sheet. Bake until golden and crisp around edges, about 10 minutes. Cool. DO AHEAD: *Can be made 4 hours ahead. Let stand at room temperature.*

Place arugula in large bowl. Drizzle with 3 tablespoons olive oil and 2 tablespoons lemon juice, adding more lemon juice, if desired. Sprinkle with salt and pepper. Add 2/3 of croutons and half of Parmesan cheese and toss. Transfer to serving bowl; scatter remaining croutons and Parmesan cheese over and serve.

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Arugula Salad with Pomegranate & Toasted Pecans

From epicurious.com

Ingredients

1 1/2 teaspoons red wine vinegar
1 tablespoon plus 1 1/2 teaspoons aged balsamic vinegar
1/4 teaspoon kosher salt
1/8 freshly ground pepper
6 tablespoons extra virgin olive oil
2 medium bunches arugula, rinsed well and thick stems removed
1/3 cup pecans, toasted and roughly chopped
1/2 cup pomegranate seeds, from 1 medium pomegranate

Preparation

In medium nonreactive bowl, whisk together vinegars, salt, and pepper. Gradually drizzle in olive oil, whisking until emulsified. Toss arugula with just enough vinaigrette to coat. Sprinkle with pecans and pomegranate seeds and serve.