

Walnut Arugula Pesto on Grilled Shrimp Skewers

2 cloves garlic, peeled

1/2 cup raw walnuts

1 cup arugula

1 cup baby spinach

10 fresh basil leaves

1/2 cup Asiago or parmesan cheese, finely grated

1/2 cup extra virgin olive oil

sea salt & pepper, to taste

1½–2 lbs uncooked, large deveined shrimp, fresh or thawed

Mince the garlic in a food processor. Add walnuts and pulse until finely chopped. Add the arugula, spinach, basil and cheese. Pulse again until blended. With food processor on, drizzle in the olive oil until desired consistency.

Preheat grill or grill pan to medium high heat. Brush pesto onto skewered, uncooked shrimp. Place skewers on hot grill and cook for about 3 minutes on each side or until no longer translucent. Once grilled, toss shrimp in large bowl with additional pesto to taste.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN