

# Walnut Pesto Caprese with French Bread

**8 oz fresh basil leaves**  
**4 oz arugula**  
**1 clove garlic**  
**1/4 cup walnuts, toasted**  
**2 T lemon juice**  
**1/4 c parmesan cheese**  
**1/4 c olive oil**  
**tomato slices**  
**fresh mozzarella**  
**French bread, sliced & toasted**  
**kosher salt & black pepper, to taste**  
**lemon zest, to garnish**

In a blender or food processor, combine the basil, arugula, garlic, walnuts, lemon juice, parmesan cheese and olive oil. Blend on high until smooth and season with salt and pepper to taste. Spread the pesto on one side of French bread slices. Top with a tomato slice and a slice of mozzarella. Garnish with the lemon zest.

*Recipe by Garden Chef Christina Curry*



ATLANTA BOTANICAL GARDEN