

Good Life Farm's Arugula and Spinach Pesto Burgers

- 4 oz. **Good Life Farm's** Spinach (about 5 cups packed)
- 1 garlic clove, peeled
- 1/2 teaspoon (packed) finely grated lemon peel
- 1/2 teaspoon ground black pepper
- 2 cups **Good Life Farm's** Arugula leaves, divided (about 3 ounces)
- 2 tablespoons pine nuts
- 1 teaspoon fresh lemon juice
- 5 tablespoons **E**xtra-virgin olive oil
- 2 tablespoons freshly grated **P**armesan cheese

- 1 pound ground beef, preferably locally sourced and grass-fed
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

- 4 hamburger buns
- 4 1/3-inch-thick slices fresh mozzarella cheese (about 6 ounces)
- 1 large tomato, cut into 1/4-inch-thick rounds

Rinse and drain spinach; and place in a large glass bowl. Microwave spinach, uncovered, on high just until wilted, 1 to 1 1/2 minutes. Drain, and squeeze out as much liquid as possible. In a food processor or blender, combine garlic, lemon peel, and pepper and blend until garlic is finely chopped. Add spinach, 1 cup of arugula, pine nuts, and lemon juice and chop until it makes a coarse puree. With machine running, add the oil, one tablespoon at a time, and blend until smooth. Place pesto in a small bowl, add the grated cheese and season to taste with salt.

Combine ground beef, 1 teaspoon salt, 1/2 teaspoon black pepper, and 3 tablespoons of the pesto in large bowl; and mix gently until it is incorporated. Shape 4 patties.

Grill patties to preferred temperature on a preheated barbeque and serve on toasted buns with remaining arugula leaves, pesto, and slices of mozzarella and tomato.

Recipe by Chef Kris Kraut, **Button Woods** at **Sycamore Farm**

thesycamorefarm.com