

## Potato Salad with Arugula Pesto, Peas, and Zucchini

### PESTO:

2 cups trimmed arugula (about 2 ounces)  
2 cups torn spinach  
1/4 cup basil leaves  
1/4 cup (1 ounce) grated fresh Parmesan cheese  
3 tablespoons sliced green onions  
1 1/2 tablespoons fresh lemon juice  
1 tablespoon olive oil  
1 tablespoon water  
1/2 teaspoon salt  
1/8 teaspoon black pepper

### REMAINING INGREDIENTS:

4 cups (1/2-inch) cubed red potato (about 1 1/4 pounds)  
1/2 cup shelled green peas (about 2 1/2 ounces)  
1 cup diced zucchini

To prepare pesto, combine first 5 ingredients in a food processor; process until minced. Add lemon juice and next 4 ingredients (lemon juice through pepper); process until well-blended. Place potato in a large saucepan, and cover with water; bring to a boil. Reduce heat, and simmer 9 minutes. Add peas, and cook 1 minute or until tender. Drain. Combine the potato mixture, pesto, and zucchini in a bowl; toss well.

Yield: 5 servings (serving size: 1 cup)

Source: Cooking Light