Ingredients:

* 1/3 cup freshly grated Parmesan cheese
* 5 tablespoons extra-virgin olive oil
* 2 tablespoons fresh lemon juice
* 1 teaspoon finely grated lemon peel
* 4 cups (packed) baby arugula
* 1 cup halved cherry tomatoes

PREPARATION:

Blend first 4 ingredients in processor. Season dressing with salt and pepper. Transfer to bowl. Cover; chill up to 3 days. Combine arugula and tomatoes in large bowl. Toss with enough dressing to coat.

This pairs wonderfully with our Burd Pinot Grigio!

*Tori Ritchie Bon Apetit Magazine April  2009*