

5 Minute Pesto

Ingredients:

- Fresh Basil
- 3 large cloves of garlic
- 1 tablespoon of olive oil
- 1 tablespoon of lemon juice
- 4-6 tablespoons of water
- 3 dried tomatoes (in oil and a tablespoon of that oil)
- 3 tablespoons of pine nuts or cashews (try sunflowers seeds, if nut-free)
- Pinch of salt

You can also add:

- 3 tablespoons of nutritional yeast (to make it more creamy)

Directions:

- Add all of the ingredients to a small blender and blend until creamy
- Taste and adjust flavor as needed
- Perfect on the toasts, as a dressing, or served with some fresh pasta
- Store the leftovers in the refrigerator for up to 1 week or pour into ice cubes, freeze, and store up to 1 month



Bon Appetit!

