

Dairy Free Basil Pesto

Equipment:

Measuring cups and spoons
Stick blender/processor
Citrus juicer
Sharp knife
Chopping board
Oven tray

Ingredients:

3 cups basil, moderately packed
Juice of one small-medium lemon
1/3 cup pine nuts
2 large garlic cloves
¾ teaspoon salt
¼ cup extra virgin olive oil

What to do:

- Preheat oven to 180°
- Pick and wash the basil leaves, pat dry.
- Juice the lemon, peel the garlic.
- Toast the pine nuts in the oven for 3-4 minutes until golden and fragrant
- In a food processor/stick blender, combine all ingredients except the olive oil.
- Pulse until evenly chopped.
- Slowly add the olive oil and process until well combined but not completely smooth.
- Use 1-2 tablespoons of pesto as a salad dressing, pizza or bruschetta topping, marinade, or as a pasta sauce. Reserve any left over pesto for later use (cover with oil and store in an airtight container in the fridge).