



SUN DRIED TOMATO PESTO RECIPE

Ingredients

- 1 cup sun-dried tomatoes, packed in oil
- 1 cup of fresh basil leaves
- 3 cloves of garlic
- 1/3 cup of olive oil or flaxseed oil
- 1/4 cup of nuts of your choice - prefer pine nuts or slivered almonds
- 1 tbsp lemon juice
- 1/3 cup of parmesan cheese or 1/4 cup of nutritional yeast (optional)
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 pinch red pepper flakes

Directions

1. Blend all ingredients, minus the oil, in a food processor.
2. Slowly drizzle oil, scraping down the sides as needed.
3. Adjust salt and pepper to taste.

Store in fridge for up to a week or in freezer up to 2 months.