



# SUNDRIED *Tomato* PESTO

## INGREDIENTS

- 8 oz jar sundried tomatoes packed in oil
- 2 cups fresh basil washed, dried and loosely packed
- 2 cloves garlic peeled
- 1 tsp salt
- 1/4 cup pine nuts toasted; see Recipe Notes
- 2 tbsp nutritional yeast
- 1/2 tsp crushed red pepper
- 1/2 cup extra virgin olive oil
- 2 tsp fresh lemon juice
- fresh ground pepper to taste

## RECIPE NOTES

- Toasting pine nuts adds to their richness. To toast pine nuts, add them to a hot, dry skillet. Stir them constantly until they just begin to brown. About 2 minutes. Then remove them from the heat immediately. Their high fat content will cause them to burn quickly.

## DIRECTIONS

- Drain the sun-dried tomatoes, then roughly chop.
- Prepare the basil by washing and drying the leaves.
- Combine the fresh basil, garlic cloves, salt, pine nuts, nutritional yeast and crushed red pepper into your mini food processor. Blend until all ingredients have been reduced to small pieces.
- Remove the ingredients from the food processor. Stir in the olive oil and lemon juice.
- Add fresh ground pepper, to taste.

*Serves* 4

*Cook Time* 30