

Pesto

Prep Time: 14 minutes

Pesto Recipe:

1/3 cup fresh basil leaves
1/4 cup almonds (raw)
2 garlic cloves
1/4 tsp. Celtic sea salt
1/4 cup extra virgin olive oil
1/3 cup fresh cilantro leaves
1/4 cup pine nuts
1 tbsp. Lemon juice
1 cup tomatillos (optional)

Instructions:

Grind almonds and pine nuts to a fine texture. To measure fresh basil and cilantro, pack herb tightly into measuring cup. Place in a blender or food processor with the remaining ingredients. Pulse to chop, scraping sides until well blended. If using tomatoes, add and pulse just to blend, do not puree.

Variations:

This blend can be stuffed into celery, served with crackers, served with rice, pasta, steamed vegetable or used as a dip with fresh vegetables. Can use 2/3 cup basil if desired. Basil and cilantro have strong flavors. If a milder flavor is desired, use less.

We get our produce from:



www.freggies.com

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