



Basil pesto

This pesto uses three parts basil to two parts other greens and herbs. This is partly to cut the pungency of the basil, and also to make it a more vibrant green. Feel free to mix and match to suit your tastes.

3 cups (packed) basil
2 cups (packed) baby arugula or spinach
1 cup raw walnut halves/pieces
3 large cloves garlic
1 cup good quality extra virgin olive oil, divided
3/4 cup nutritional yeast
1 teaspoon large grain sea salt
1 1/2 tablespoons lemon juice

Combine basil, arugula, walnuts, and garlic in food processor. Have the olive oil on hand. While slowly adding half of the oil, process until combined. Scrape down the sides, add all remaining ingredients and the rest of the oil and process until smooth, stopping to scrape down the sides if needed. Season to taste with salt and additional lemon juice, if needed. Freezes well.

Yield: 2 Cups

Prep time: 10 minutes