



## Vegan Pesto

“Super versatile and breeze to make”

**5 INGREDIENTS**

**10-15 MINUTES**

Few years ago my mom and I grew so much basil we didn't really know what to do with all of it. After doing a bit of research we decided to make vegan pesto and freeze it. Now it is our yearly tradition! It is super easy to make and we can use it any time by defrosting it quickly!

### Ingredients:

<b>½ Cup</b>	Cup Pine nuts
<b>2-3 Tbsp</b>	Chopped garlic
<b>5 Cups</b>	Basil leaves
<b>1 Tsp</b>	Salt and pepper
<b>1 ½ Cups</b>	Olive oil

### Directions:

- 1** Put nuts and garlic in food processor for 30 seconds
- 2** Add basil leaves, salt and pepper.
- 3** Run processor until mixed well
- 4** Slowly add olive oil through tube and pulse until creamy
- 5** Store in fridge or freeze with a little olive oil on top!