

Basil & Macadamia Nut Pesto



Teaming up with Food Blogger Erin from @turbocharged_living. Erin shared with us her favourite basil pesto recipe to which will be a feature in an up and coming 'Recipe of the Week' - A delicious Mediterranean Style Zucchini Noodles w/ Avocado Pesto.

Thanks Erin, was great to work with you.

Ingredients:

- 1 clove garlic crushed
- 1/4 cup raw macadamia nuts
- 1 cup basil leaves
- 1/3 cup grated Parmesan cheese
- 2 tablespoons olive oil
- pinch of Celtic salt
- 1 teaspoon of savoury yeast flakes

Method:

1. In a food processor pulse the garlic and macadamia nuts until mixed.
2. Add the basil leaves and Parmesan cheese and blend again until you have an even consistency (don't overdo it)
3. Add the olive oil and Celtic salt and pulse for another 10 -15 seconds
4. Serve into a bowl and sprinkle with nutritional yeast flakes

Inspiration:

Pesto is such a personal experience and you can mix it up in so many ways. Experimenting with using different herbs, nuts and seeds is a great way to do this.

We recommend with this recipe replacing the basil with parsley, or to make a wetter pesto, to add more olive oil to the mix. Enjoy!

Gluten Free | Sugar Free