

RECIPE

Toasted Almond Pesto



Traditional pesto is a savory, fresh, and pungent combination of basil, pine nuts, garlic, and cheese.

I decided to make mine vegan-friendly by substituting nutritional yeast for the cheese, and alter the flavor a bit by using toasted almonds in place of the pine nuts.

Toasted Almond Pesto

1/4 Cup basil paste

1/4 Cup chopped garlic

2 Tbsp toasted slivered almonds

1 tsp nutritional yeast

1 tsp kosher salt

3/4 Cup olive oil

In a food processor, combine the toasted almonds, nutritional yeast, and kosher salt. Pulse until the almonds are small crumbs. Add the basil and the garlic, and process until mostly smooth (there will still be tiny bits of almond). Scrape down the sides and the bottom of the processor cup, and pulse again to combine everything.

With the processor running, slowly drizzle the olive oil into the mixture. When complete incorporated, scrape down the bowl again, and pulse a few more times. Transfer the pesto to a tupperware container and refrigerate until used.