

Sun Dried Tomato Pesto

Prep Time: 10 mins

Cooking Time: 5 mins

Yields: 1.5 to 2 cups

Ingredients:

- ½ cup sun dried tomatoes in oil
- 2 cloves garlic - minced
- 1 slightly packed cup fresh basil leaves
- Dash of salt
- Dash of fresh ground black pepper
- ¾ cup freshly grated parmesan cheese
- 3 tbsps extra virgin olive oil (evoo)
- Salt and fresh ground pepper to taste



Instructions:

1. Add tomatoes (and oil from the tomatoes), garlic, basil leaves, salt and pepper to a food processor
2. Put on the lid and pulse on low - about 30 seconds
3. Remove the lid and add parmesan cheese
4. Put on the lid and pulse a few times – about 30 seconds
5. Continue to pulse - pour in olive oil slowly to your desired consistency (you want a creamy and oily texture but still a bit chunky)
6. Taste and adjust add salt and pepper
7. Store in the refrigerator until needed. Will last approx. 7 days refrigerated
8. Add to your favorite pasta or bread

Recipe by: The Kitchen Tool

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