

Pecan Pesto

Paula and Simone used coriander, as there was no basil at the market when they created this delicious pesto. I recreated it with basil. It works well with either and would be wonderful with watercress too.

Ingredients

2 cups fresh basil or coriander
2/3 cup pecans oven roasted
2 cloves boiled garlic
2 tbsp nutritional yeast
3 tbsp olive oil
3 tbsp water
Juice of ½ lime
Salt and pepper to taste

Method

1. Place the nuts and coriander or basil in a food processor and blitz for a minute or two or until the nuts have broken down. Add the rest of the ingredients and pulse until combined.
2. Serve with pasta, polenta, on toast, through steamed veg, on pizza and the list goes on. So versatile is this mighty pesto.



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