

Dairy-Free Garlic-Free Pesto

8 ingredients · 10 minutes · 8 servings



Directions

1. Add the basil, almonds, nutritional yeast, sea salt, black pepper, lemon juice and water to a food processor.
2. With the food processor running, slowly stream in the olive oil. Continue to blend for 30 seconds until pesto is smooth and emulsified. Season with additional salt or lemon juice, if needed.
3. Transfer to a jar and enjoy!

Notes

Serving Size

One serving is equal to 2 tablespoons of pesto.

Serve it With

Pasta, cauliflower rice, with meat or as a dip.

Leftovers

Store in an air-tight container for up to 4 days. This pesto also freezes well.

Ingredients

- 3 cups** Basil Leaves
- 1/4 cup** Almonds (roasted)
- 3/4 tsp** Nutritional Yeast (can add up to 1/2 cup, to taste)
- 1/4 tsp** Sea Salt
- 1/4 tsp** Black Pepper
- 3 tbsps** Lemon Juice
- 2 tbsps** Water
- 1/2 cup** Extra Virgin Olive Oil