



# Sparkle Kitchen

## **Vegan Basil Pesto**

### **Ingredients**

2 packed cups of fresh basil  
1/2 cup walnuts  
2 cloves of garlic, crushed  
1/2 cup good olive oil  
1/2 tsp salt

### **Directions**

Pop the first three ingredients in a food processor. Process for a minute or two until well chopped and blended.

Now, while the processor is going, slowly add in the olive oil. Process the pesto, occasionally stopping to scrape down the sides, until it becomes a smooth paste.

Finally add the salt (or to taste) and blend until well combined.

Pesto!

Serve with your favorite pasta (Tinkyada gluten free spirals is ours!) or on french bread rounds for bruchetta.

**Enjoy!**