

Mint Pesto

CONTAINS NUTS. VEGAN.

Ingredients:

- 3 cups mint leaves, *lightly packed and stems removed*
- ¼ cup cashews or almonds
- 1 garlic clove, *sliced*
- 4 Tablespoons extra virgin olive oil
- 2 Tablespoons lemon juice
- 1/3 lemon, zest
- 1/4 tsp salt, *plus more to taste*
- Freshly ground black pepper, *to taste*



Instructions:

1. Remove mint leaves from stems. Wash and drain.
2. Add extra virgin olive oil to food processor first, then rest of the ingredients. (If using a blender, add nuts last.)
3. Season with salt and pepper and blitz to smooth paste. Add a tablespoon of cold water to help if needed.
4. Adjust salt and pepper if needed.
5. If you're not using the pesto right away, cover with clingwrap to prevent oxidization.

Tips:

- When using a blender, slowly add mint and pre-chop or pre-blend nuts.

Original Recipe: <https://theclevermeal.com/mint-and-almond-pesto/>