



Sun Dried Tomato Pesto



Ingredients

Basil (2 cups fresh)

Red pepper (1/2 of one)

Sun dried tomatoes (8 ounces)

Olive oil

Parmesan cheese (1/2 cup-
grated)

Salt and pepper (1/2 tsp of each)

Garlic (2-3 cloves)

Pine nuts (1/4 cup)

How to Prepare

First, using a food processor, add in 2 cups of basil leaves and pulse. Add in sun dried tomatoes and pulse. Using a garlic press, press in garlic. Next, using the garlic press, press in red pepper. Add in pine nuts and pulse for roughly 30 seconds 2-3 times. Using a spatula, scrape sides and then add in olive oil and pulse. Add in salt, pepper and Parmesan cheese and pulse. Place pesto in a serving dish and create a dent in the top and pour in some olive oil and enjoy!

Bon Appétit!