

Vegan Pesto

INGREDIENTS :

- ½ cup cashews - soak in filtered water overnight to activate
- 6 large sundried tomatoes (optional) - also soak overnight
- 1 cup basil leaves
- 6 tabs olive oil
- 6 tabs water
- 4 tab nutritional yeast
- 1 teaspoon sea salt

METHOD :

1. Put all ingredients into a food processor and mix thoroughly on a high speed.
2. Store in a glass jar in the fridge.
3. Use as a dip, pasta or veggie sauce.