

Pesto Sauce

Ingredients:

- 2 cups fresh basil leaves, tightly packed
- 2-4 Tbsp olive oil or flax oil
- 2 tsp unpasteurized miso, optional
- 1 clove garlic
- ½ tsp nutritional yeast
- ½ tsp unrefined sea salt
- ¼ cup pine nuts



Directions:

Combine all of the ingredients, except the pine nuts, in food processor and pulse a few times to begin chopping the basil leaves.

Add the pine nuts and process until the desired consistency is achieved.

Pesto Sauce can be serve inside the tomatoes. Just cut the tomatoes in half, scooping out the pulp. Place the Pesto Sauce in the drained tomatoes. Garnish with sprigs of thyme, dill, or sprouts.