

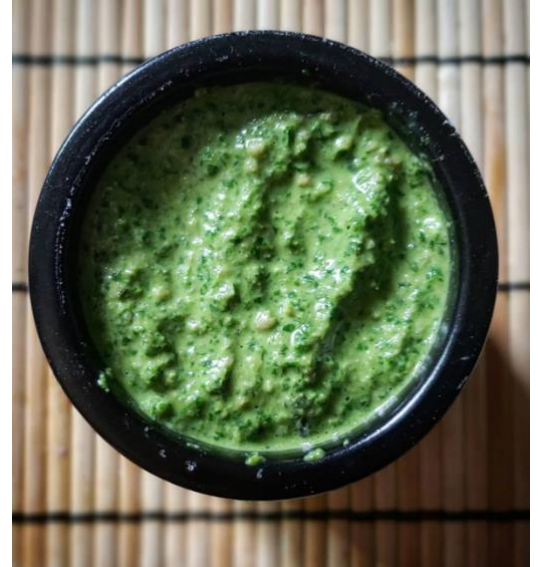
Vegan lemon pesto!

Unfortunately, most pesto isn't vegan because it is usually made with Parmesan cheese. This version is not only plant-based, but it's bright and zesty from the addition of lemon juice. It's not only perfect for pasta, but spread on a sandwich, a pizza, tofu, or your favorite cooked grain. I like to make this in the summer when fresh basil is in season (aka when it's cheapest) so I can make a bunch and freeze it for when I'm too lazy to cook.

Makes about 2 cups

Ingredients

- 1 bunch of fresh basil (about 4 oz.)
- 2-3 cloves minced garlic (I'm a garlic gal, but you can use more or less to taste)
- ¼ cup vegan Parmesan (homemade or store-bought; to make homemade, just pulse together equal parts nutritional yeast and unsalted nuts in a food processor or high-powered blender and season with salt and garlic powder to taste)
- 3 tbsp. walnuts, pine nuts, or cashews (you can pretty much use any kind of nut in here because let's face it pine nuts don't come cheap)
- Juice of ½ lemon (about 2-3 tbsp.)
- ¼ cup extra virgin olive oil
- Salt and pepper to taste



Directions

1. Pulse together all ingredients in a food processor or high-powered blender until desired consistency is reached. Store in an airtight container for up to a week in the fridge or up to six months in the freezer.