

## **Cashew Pesto**

- ¼ cup toasted cashews (can be replaced with walnuts, hazelnuts or Brazil nuts)
- ¼ cup grated parmesan cheese
- ¼ cup water
- Salt & pepper to taste
- 2 packed cups basil leaves (or a combination of baby spinach & basil)
- 2 garlic cloves, finely chopped

### **Preparation**

- Place basil leaves and cashews in a food processor, pulse until leaves and nuts are crushed
- Add parmesan cheese, water, season with salt & pepper. Pulse until thoroughly combined
- Store in a mason jar with a tight lid for up to 4 days under refrigeration