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Vegan Pesto

INGREDIENTS

- 60g shelled walnuts
- 3 cloves garlic
- 80g fresh basil leaves
- 30g spinach or kale leaves
- Juice of 1/2 lemon
- Extra virgin olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

METHOD

1. Add walnuts and garlic to food processor and pulse until loosely chopped
2. Add the basil and spinach and pulse
3. Add the lemon juice, salt and pepper and blend
4. While blending add olive oil until you have a smooth consistency