



MACADAMIA AND SEMI-DRIED TOMATO PESTO

You will love this pesto recipe using the delicious combination of creamy macadamia nuts and sweet semi-dried tomatoes. A great recipe to share with family and friends.

Ingredients:

- 1 cup of semi-dried tomatoes
- 3/4 cup chopped raw macadamias
- 1/4 cup extra virgin olive oil
- 1/2 cup basil leaves
- 1/4 cup parsley leaves
- 1/2 cup diced shallot tips
- 1 clove of garlic (crushed)

Method:

Place in your food processor the macadamia nuts, basil, parsley, shallots and garlic and pulse for 10-15 seconds. (Be sure to still have chunky pieces here).

Remove from the processor, then add the semi dried and pulse for around 20 seconds.

Now add the olive oil and herb and nut mix to the processor and pulse until consistent throughout. Enjoy.

Inspiration:

A great accompaniment to fish, lamb or chicken, or as dip on a vegetarian antipasto platter with your favourite crackers.

This Recipe is:

Gluten Free | Dairy Free | Vegetarian | Vegan | Sugar Free | Delicious