



VEGAN PESTO

Make a big batch of this pesto when basil is season and freeze it to enjoy it in the cold months!

- **Author:** Angela @ Vegangela.com
- **Prep Time:** 15 mins
- **Total Time:** 15 mins

INGREDIENTS

- 2 cups fresh basil leaves
- 1 clove garlic, minced
- 1/3 cup extra virgin olive oil
- salt and pepper, to taste
- 1/2 cup pine nuts, lightly toasted
- 2 tsp lemon juice

INSTRUCTIONS

1. Blend all ingredients using a food processor.
2. Serve immediately, or distribute in an ice cube tray, seal in a freezer-safe bag, and freeze for up to 3 months.



You'll notice how 2 packed cups of basil only ends up making 1/4 cup of pesto. While that doesn't seem like a lot, a little goes a long way, so I like to freeze part of my batch by using an ice cube tray. After filling the tray with the amount of pesto that I want to freeze, I place it in a freezer-safe zipper bag and set it in a safe spot in my freezer. After the pesto has set, you can pop-out and defrost your pesto as needed. If you need your ice tray

back sooner, you can just pop the frozen cubes directly into the freezer-safe zipper bag or a plastic container and place it back in the freezer. This is a great way to have "fresh" pesto at any time, and it tastes way better than any of the store-bought