



## Spinach Almond Pesto

SERVINGS: 12

PREPPING TIME: 10 MINS

COOKING TIME: 10 MINS

### INGREDIENTS

3 cups spinach  
1 cup fresh basil  
3 garlic cloves  
4 tbsp. nutritional yeast  
1 cup unsalted almonds  
2 tbsp. lemon juice  
1 tbsp. lemon zest  
1/3 cup olive oil  
1/2 tsp. salt  
1/4 tsp. pepper

### DIRECTIONS

1. Preheat the oven to 350°F and place the garlic cloves in the oven for 10-15 minutes until fragrant.
2. Add all the ingredients into a food processor and pulse slowly a few times. Blend to combine well and add your roasted garlic. Blend again until you reach a smooth consistency.
3. Place in an airtight container in the fridge for up to 5-7 days and top with a drizzle of olive oil to prevent oxidation.

### NUTRITION

Serving size: 1/4 cup  
(per serving) 127.4 calories, 11.6g fat, 1.2g saturated fat, 0mg cholesterol, 107.8mg sodium, 3.5g carbohydrate, 1.8g fiber, 0.6g sugar, 3.5g protein