Basil & Chive Pesto

10 ingredients · 10 minutes · 8 servings



Directions

1. Combine all of the ingredients into a food processor and blend for 1 to 2 minutes on high speed, or until creamy.
2. Transfer to a bowl and serve with crackers. Enjoy!

Notes

Leftovers
Refrigerate in an airtight container for up to four days.

Nut-Free
Omit the macadamia nuts or use sunflower seeds instead.

More Flavor
Add garlic powder or more lemon juice.

No Rice Crackers
Use any type of crackers or chopped vegetables. You can also use the pesto as a pizza or pasta sauce.

Ingredients

1/2 cup Basil Leaves

1/2 cup Parsley

1/2 cup Chives (chopped)

1/4 cup Nutritional Yeast

1/4 cup Macadamia Nuts

1/3 cup Extra Virgin Olive Oil

3 tbsps Lemon Juice

1/4 tsp Sea Salt

1/4 tsp Black Pepper

14 1/8 ozs Rice Crackers

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