

avocado pesto

I came across this recipe and had to share it. This is a different spin on pesto. I love basil! I add it to almost anything. Mix this pesto with some spaghetti squash, add it to your meatloaf or meatball mixture before baking, top grilled chicken with it or add it to your omelet. It's versatile so great creative!

xoxo,

Kristin

Directions:

1) Strip basil leaves from the stems and add to a food processor along with avocados, walnuts, lemon juice, garlic and pinch of salt; pulse until finely chopped. Add oil and process to form a thick paste. Season with pepper.

2) Make Ahead Tip: Press a piece of plastic wrap directly on the surface to prevent browning and refrigerate for up to 5 days.

Recipe from Eatingwell.com

(serving size: 2 tablespoons)