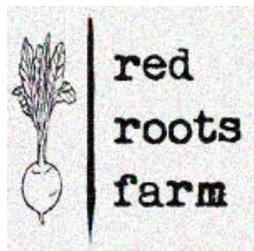


Toasted Walnut Pesto

3 oz fresh basil leaves (about 2 cups)
3/4 cup walnut halves, toasted
1 large clove garlic
1/4 tsp salt
1/4 cup nutritional yeast flakes
1/4 cup plus 2 Tbsp olive oil



Toast walnuts in a dry skillet over medium heat until the skins start to crackle and the air is filled with a pleasant nutty aroma. They will quickly go from toasted to burned, so shake the pan regularly and keep a close eye on them.

Load the basil into the bowl of a food processor and pulse several times to reduce the volume. Add the peeled clove of garlic, salt, and nutritional yeast and pulse again to combine.

Add the 1/4 cup olive oil and process for about 10 seconds or until the mixture comes together. Scrape down the sides of the processor bowl with a spatula.

Add the walnuts, replace the processor lid, and drizzle in the remaining olive oil while the machine is running, until the desired consistency is reached (usually about another 10 seconds). Taste the pesto and adjust the seasoning if needed.

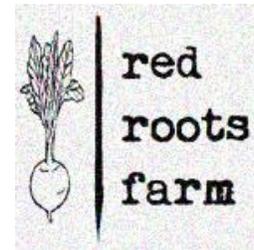
Use immediately or refrigerate for up to a week, or freeze for later use.

Makes about 1 1/4 cups.

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