

## Basil Pesto



5-6 cups fresh basil  
1/4 cup raw cashews  
1-2 Tbls sesame seeds  
10 cloves garlic peeled and cut in half  
Salt and fresh ground pepper to taste  
1/2-3/4 cup olive oil  
1 1/2 Tbls fresh lemon juice  
Dash of cayenne pepper

Combine basil, cashews, seeds, garlic, salt, and pepper in food processor. Process while pouring olive oil into the mixture. Scrape down sides of processor as needed. Process until well combined and has a smooth consistency. Stir in lemon juice and cayenne pepper and store in a container in the fridge for 3-4 days or you can freeze it for later use. Use it on salad, raw veggie pizza, grilled veggies or whole wheat pasta.