

your new go-to

Dairy-Free Pesto

Ingredients

- 7 cups of spinach
- 1/2 cup almonds
- Juice of 1 lemon
- 3/4 cup leeks (white and pale-green parts)
- 1/4 cup olive oil
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/8 tsp black pepper
- food processor or blender



(I used cashews instead!)

Step 1



Step 2



Steps

- 1. Wash leeks** by placing in a bowl of water until all dirt is removed, then dry on a paper towel and slice white parts
- 2. Add spinach, almonds, and lemon juice** in a food processor and process until chopped
- 3. Add all other ingredients** and process until smooth
- 4. Serve** with pasta, on sandwiches, on roasted veggies, or as a dip!

Quick Tip: Save your leek greens to add flavor to soups, stir fries, or as a garnish to reduce food waste!



Substitutions!

- Add any greens or herbs to replace or add to spinach
- Any nut can replace almonds
- A clove of garlic can replace garlic powder
- No food processor? no problem!
Chop everything very finely to make a chunky spread!



Nutrition Facts

- 1 serving: 2 tablespoons
- Total Servings: 12
- Calories: 83
 - Protein: 2g
 - Carbohydrates: 3g
 - Fat: 8g
 - Fiber: 1g



Step 4:
Serve and Enjoy!!

