

SPINACH PESTO

from *The Cooks Next Door*

2 1/2 c. baby spinach
1/2 c. fresh basil leaves
1/2 c. walnut pieces
2 cloves garlic, minced
juice of one lemon
2 Tbsp nutritional yeast
1/4 c. olive oil
salt and pepper to taste
1/8 tsp cayenne pepper

Add the spinach, basil, walnuts, garlic, and lemon juice into the bowl of a food processor. Pulse until everything is broken down into small pieces. Add the nutritional yeast, olive oil, salt, pepper, and cayenne. Whirl until the pesto is smooth.