

Recipe Name **Sun Dried Tomato Pesto**

Ingredients:

- 1 8oz. jar sun dried tomatoes in olive oil
- 1/3 cup almonds, raw
- 3-4 cloves garlic
- 1 ½ Tbsp. fresh rosemary leaves
- 1 tsp. kosher salt
- ¼ tsp. freshly ground pepper
- ½ tsp. crushed red pepper
- ¼ cup extra virgin olive oil

Directions

1. Place almonds and garlic in bowl of food processor and pulse several times until it is crumbly in texture.
2. Add sun dried tomatoes and pulse. Scrape down sides of bowl. Add seasoning and more olive oil as needed to achieve the desired consistency.
3. Taste and adjust seasoning as needed.
4. Store covered in refrigerator for 5-7 days or freeze in muffin cups for individual servings.

If refrigerated, allow the pesto to come to room temperature before serving as the oil will solidify when cold.

This is fantastic on pasta, spread on a sandwich or on chicken/fish!