

cilantro mint macadamia pesto

Makes approximately 1 cup

RECIPE ADAPTED FROM: [Craving4More](#)

PREP TIME: 5 minutes

¼ cup chopped macadamia nuts
1 cup loosely packed cilantro
½ cup loosely packed basil leaves
¼ cup loosely packed mint leaves
⅓ cup extra virgin olive oil
juice of 1 lime
¼ tsp sea salt
¼ tsp black pepper

COMBINE all ingredients in a high speed blender or food processor and purée until slightly chunky, but mostly smooth.

Notes:

- **Use within a few days (it will keep longer if you pour a thin layer of oil on the surface) or freeze.**
- **Serve on top of fish, poultry, pork, lamb or beef, or use as a dressing for whole grains, bean salad, roasted vegetables or roasted potatoes.**

