

Easy Vegan Oil-Free Pesto: 10 Minutes to Flavor!

Whip up this pesto in minutes using simple ingredients and a food processor.



TIME
10 min

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INGREDIENTS

: 2 cups fresh basil leaves, packed 1/2 cup nutritional yeast 1/2 cup hemp seeds 3 cloves garlic Juice of 1 lemon 3/4 cup water Salt to taste

DIRECTIONS

1. Instructions:
2. Combine : Ingredients:
3. In a food processor, combine the basil leaves, nutritional yeast, hemp seeds, and garlic.
4. Pulse a few times to chop the ingredients roughly.
5. Add the lemon juice and half of the water. Process until the mixture starts to come together, adding more water as needed to reach a smooth consistency.
6. Season with salt to taste.
7. Store in an airtight container in the refrigerator for up to a week, or freeze for longer

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