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Vegan Cilantro Pesto

Made with cashews, lemon juice, and garlic, this Vegan Cilantro Pesto is both delicious and healing. Enjoy some as a dip with crackers, atop zoodles or pasta, or add a dollop to your salads and bowls.

🔪 **Prep Time** 10 minutes

🕒 **Total Time** 10 minutes

🍴 **Servings** 1 cup

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Ingredients

- 2 cups packed cilantro
- 1/3 cup raw cashews
- 1/4 cup extra virgin olive oil
- 1/2 lemon juiced (about 1 tbsp.)
- 1 med. garlic clove
- 1/2 tsp. sea salt

Instructions

1. Add the cashews into a food processor outfitted with S-blade.
Process until the nuts are broken down finely.
2. Add the cilantro, lemon juice, garlic, and sea salt to food processor.
Process and slowly pour the olive oil in through the top. You may need to scrape the sides down with a knife a couple times to get all the bits broken down evenly.
3. Store in a mason jar in the fridge until ready to enjoy for up to a week.

Recipe Notes

If at all possible, try to use organic cilantro for this recipe. Cilantro can be a very powerful healing food, and using organic cilantro will help you **get the** most health benefits.

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