



THAI BASIL PESTO



INGREDIENTS

- Handful of fresh rocket
- Handful of thai basil
- 2 cloves garlic
- 2 tablespoons sunflower or pumpkin seeds
- 1 ½ tablespoons sesame oil
- 1 tablespoon rice vinegar
- 1 teaspoon brown sugar
- 1 tablespoon tamari or soy
- Juice of half a lemon

FROM THE GARDEN

- Rocket
- Thai basil
- Lemons

EQUIPMENT

- Blender/food processor
- Measuring spoons
- Citrus juicer

INSTRUCTIONS

1. Place all the ingredients into a blender or food processor and blend until combined. Scrape down the sides as needed while blending.
2. Loosen with olive oil if necessary, to make it a drizzling consistency for the Garden Veg Lettuce Cups.

