

Creamy, Avocado-Pesto Sauce (Gluten-free, soy-free, grain-free, dairy-free)

INGREDIENTS:

- * 1 ripe avocado, peeled and seeded.
- * 1 cup fresh basil , tightly packed
- * 1/4 cup avocado oil (coconut oil or other light oil will also work)
- * Juice from one lemon
- * 2 cloves garlic
- * 1/4 cup nutritional yeast (Optional)
- * 1 T water, or more if needed to thin the sauce
- * Salt to taste

DIRECTIONS:

- Add all ingredients into a blender, food processor, or appropriate container for an immersion blender and process until fairly smooth.

If the sauce is too thick, add a bit of water or coconut milk to thin it to your liking.

Salt to taste.

Store in an airtight container in the refrigerator until ready to use.

Enjoy!