



*Non-dairy basil dip  
(makes about 1 cup)*

Equipment:

Mini chopper or food processor

Ingredients

2 cups fresh basil

- you can use some soft stems

2 tablespoons unsalted

cashews and walnuts

(only cashes works fine)

1/2 - 1 tablespoon lemon juice

(adjust to your taste)

2 tablespoon extra virgin olive oil

1/2 teaspoon salt



Direction

- 1) Crush the nuts finely in a mini chopper/ food processor.
- 2) Add the rest of ingredients and process until it get smooth.

Note:

If it looks too chunky, you can add some more basil and/or oil.

Also if you don't have enough basil, you can use a bit of rocket or spinach.