



Sundried tomato and basil pesto

Ingredients

- 100 g MAGGI Chilli Original Sauce
- 500 g Sun-dried tomatoes
- 100 g Basil, Fresh
- 125 g Onions, Raw
- 20 g Garlic, Raw
- 62.5 g Nuts, pine nuts, dried
- 125 g Parmesan cheese topping, fat free
- 62.5 g Oil, Olive, Salad Or Cooking

Instruction

1. Roughly chop onion and caramalise, with garlic on a hot pan on medium to high heat. Add other dry Ingredients in a Food processor except olive oil.
2. Blend to paste consistency adding olive oil gradually while still mixing. Stop the machine, scrape down the sides and season salt and pepper. Repeat the action until blended to pesto consistency.
3. Store in a jar with an air tight fitting lid. Can be refrigerated for up to one week or alternatively frozen for up to two months. Can be served as dip and on pasta dishes

Nutrition

Carbohydrates	15.43 g
Energy	157.79 kcal
Fats	6.39 g
Protein	6.81 g

🕒 9 Minutes

⊕ 20