VEGAN PESTO
adapted from happykitchen.rocks

Yield: about 1 cup
Prep Time: ~5 minutes
Processing Time: ~3 minutes
Storage: best fresh; refrigerate up to 4-5 days

Ingredients
2 cups really packed fresh basil leaves, stems removed (about 4 oz)
1 cup fresh baby spinach leaves
1/3 cup walnuts (can also use sunflower seeds or pine nuts)
2 - 3 cloves garlic
3 tablespoons nutritional yeast (omit if desired)
2 1/2 tablespoons lemon juice, or to taste
Generous 1/2 teaspoon sea salt, or to taste
3 - 4 tablespoons extra virgin olive oil
3 - 4 tablespoons water, use more for thinner sauce

Directions
1. Add basil, spinach, nuts, garlic, nutritional yeast (if using), lemon juice, and sea salt into a food processor or blender and process until a thick paste forms, scrape down the sides as needed.
2. For food processor: slowly stream in the olive oil while the machine is on, scraping down the sides as needed.
   For blender: add olive oil 1 tablespoon at a time, blend for a few seconds before adding next tablespoon of oil. Scrape down the sides as needed. Repeat until all oil is incorporated.
3. Add 1 tbsp water at a time until the sauce reaches your desired consistency.
4. Taste and adjust seasonings as needed.
5. Pair with vegetables, fish, soups, eggs, or add some over your salad to give a big flavor boost. Store leftovers in an airtight container.