

# Pesto Pasta with Slow Roasted Tomatoes



*Serve over noodle or whole grain of your choice. Classic Italian comfort food.*

## Pesto

Makes 2 cups

### Ingredients:

- 1 cup cashews
- 1-6 cloves garlic, roughly chopped
- 4 cups packed whole basil leaves
- 1 tablespoon mellow white miso
- 1 cup extra virgin olive oil
- 4 tablespoons nutritional yeast\*
- 1/2 -1 teaspoon sea salt
- 1/2 teaspoon black pepper

\***Nutritional yeast** is an inactive yeast with a nutty, cheesy flavor. Favored among vegans for its B12 content as well as flavor. Found in natural food stores, usually in the bulk section.

### Directions:

1. Pulse cashews in food processor until finely chopped.
2. Add garlic and pulse for a little more to blend.
3. Add basil, in batches, pulsing each time.
4. Add miso, yeast, olive oil, salt and pepper.
5. Pulse again until combined.
6. Chill until serving.

**Note**\_- You can cut this recipe in half if two cups is too much for you, but it freezes really well so make the whole batch if you can. Cook once, eat twice!

## Slow Roasted Tomatoes

### Ingredients:

- 4 cups tomatoes\*
- drizzle of extra virgin olive oil
- sprinkle of sea salt

### Directions:

1. Preheat oven to 250.
2. Arrange tomatoes single layer on a heavy baking sheet.
3. Drizzle with olive oil, season with sea salt.
4. Bake for 3 -4 hours, checking on then after 2 1/2 hours.

**Note** - Low and slow baking is key for beautifully roasted tomatoes.

\***cherry (halved or whole), plum (cut in chunks), or a mixture of the two.**