

Roasted Red Pepper Pesto

- 1 c packed fresh basil
- 1 t apple cider vinegar
- 4 oz jarred roasted red pepper, drained
- 1/2 t lemon zest
- juice of 1 lemon
- 2 T pine nuts, or walnuts
- 1 garlic clove
- 1/2 t each sea salt, freshly ground black pepper
- 2 T olive oil

In a food processor, combine all ingredients except the olive oil and pulse until well mixed. With the motor running, slowly add the olive oil and process until smooth. Serve as a sauce or a dip with avocado, crudite, grilled chicken or seafood. Store in a jar for up to 2 weeks.

Jittery Cook

From **Mareya Ibrahim's Eat like You Give a Fork**