# **Basil Pesto Spread**

Source: The Get Healthy, Go Vegan Cookbook by Neal Barnard, MD; recipe by Robyn Webb

Try this flavorful spread as a dressing for pasta salad. It can also be served on crackers or as a dip for pita bread or fresh vegetables.

# **About the Recipe**

12 Calories · 1.9 g Protein · 0.1 g Fiber Sauce/Dressing/Topping Gluten-free

## **Ingredients**

#### Makes 12 Servings

- 1 c (24 g) packed fresh basil leaves
- 2 cloves garlic, chopped
- 12.3 oz (349 g) firm low-fat silken tofu
- lodized salt \*optional
- Ground black pepper \*optional

### **Directions**

- 1. Place the basil and garlic in a food processor and process until well chopped.
- 2. Add the tofu and process until smooth.
- 3. Season with salt and black pepper, to taste

### **Nutrition Facts**

Per serving (2 tablespoons)

Calories: 12 Fat: 0.3 g

Saturated Fat: 0 g

Calories from Fat: 18.4%

**Cholesterol:** 0 mg **Protein:** 1.9 g

Carbohydrates: 0.6 g

**Sugar:** 0.1 g **Fiber:** 0.1 g

**Sodium:** 172 mg **Calcium:** 16 mg

**Iron:** 0.3 mg

Vitamin C: 0.5 mg

**Beta-Carotene:** 63 mcg

Vitamin E: 0 mg