

# 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**

**Gluten-free**

## Ingredients

***Makes 12 Servings***

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

## 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