

# Sun-Dried Tomato Pesto

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For best results, use sun-dried tomatoes packed in oil. Drain the tomatoes if desired.

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## Ingredients

- 1- 8.5oz jar sun-dried tomatoes packed in oil; about 1 heaping cup
- ½ cup freshly grated parmesan cheese
- 1 large (or two small) garlic clove
- 1 cup fresh basil; lightly packed
- 1 teaspoon red pepper flakes; optional; add more or less depending on how much spice you like
- ¼-½ cup olive oil
- salt and pepper to taste



## Instructions

1. Place the garlic in the food processor and process until the garlic is in very fine pieces
2. Place the sun-dried tomatoes, grated parmesan, fresh basil, and red pepper flakes into the food processor
3. Process to combine
4. With the mixer running, pour in about ¼ cup olive oil and mix until smooth
5. Add more olive oil if needed, it should be thick, but thin enough to smoothly fall off a spoon
6. Add salt and pepper as needed
7. Add more red pepper flakes if desired
8. If freezing, fill an ice cube tray with the pesto and freeze; once frozen, place the pesto ice cubes into a freezer safe plastic bag and label with the date; it should stay good for about 3 months in the freezer

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/sun-dried-tomato-pesto/>