



Sundried Tomato Pesto Faro

Makes 3-4 Servings

Recipe by Erin Rogers, MS, RD ©



Ingredients:

- 1/2 cup Majestic Sundried Tomato
- Jalapeno garlic spread
- 1 cup basil leaves
- 1/4 cup walnuts (can also use pine nuts or almonds)
- 1 TBSP EVOO
- 1 cup dried faro

Instructions:

1. Place garlic spread, basil, and nuts into a food processor and blend until smooth
2. Cook 1 cup faro according to package directions*
3. Once cooked, add desired amount of pesto to faro and stir to combine (try 1/2 cup to start)
4. Store any leftover pesto covered in refrigerator up to one week

Serving suggestion: Top with roasted mushrooms and basil micro greens

*Cooking faro in broth or stock instead of water will enhance the flavor