

Roasted Garlic and Basil Pesto Spread



Ingredients

- 15 oz. dry roasted garlic cloves
- $\frac{3}{4}$ cup lemon juice
- ~1 cup fresh basil
- 1 $\frac{1}{4}$ tsp kosher salt
- 2 $\frac{1}{2}$ tsp crushed red-pepper flakes
- 2 $\frac{1}{2}$ tbsp. olive oil
- 1 $\frac{1}{4}$ cup water

Directions

1. Preheat oven to 350 degrees (F). Spray sheet pans with vegetable oil.
2. Place garlic cloves I sheet pans and roast for about 10 minutes or until lightly golden. Cool garlic and mince.
3. Place all ingredient in a food processor or blender. Process until smooth puree.
4. Hold in refrigerator and use within 48 hours.

Nutritional Information

Calories	15
Total Fat.....	0.5g
Saturated Fat	0g
Cholesterol	0mg
Total Carbohydrate....	2g
Dietary Fiber	0g
Sugar	0g
Protein	0g
Sodium	35mg
Potassium	30mg
Serving Size	1 tbs.

Adjusted from: Sodexo recipes