

# Sundried Tomato Pesto

Here's a unique pesto that serves as an example of how pesto can be created from a wide variety of herbs and spices, as well as fresh or dried foods. You can even use a variety of oils.

**Preparation time: 10 minutes**

## Organize Your Ingredients!

### Notes on Organizing

You can actually simply prep as you go when making pesto.

### Sundried Tomato Pesto

- 1 C. sundried tomatoes (cut into 1/2" pieces)
- 1/2 C. white wine
- 1/3 C. peanuts (toasted)
  
- 1 C. fresh cilantro leaves (chopped)
- 1 clove garlic (smashed and chopped)
- 1/4 tsp. salt
- 1/2 tsp. Asian pepper sauce
- 1 tsp. smoky paprika
- 3 T. olive oil
- 1 tsp. sesame oil
- 3 T. fresh lime juice
- 3 T. shredded Parmesan

### Assembly Instructions

1. Place small sundried tomato pieces in a bowl. Add wine and microwave 2-3 minutes. Stir and let stand for 15-minutes.
2. Wash and dry cilantro. I cut the stems just below the leaf line and discard the bottom of the stem with no leaves. However you can use the stems too.
3. Place all ingredients in food processor and blend until fine.
4. Pack the pesto into a storage container with a tight-fitting lid.
5. Pour a little olive oil over the top of the pesto (This will help preserve it longer.) The pesto should keep for several weeks.