

Roasted Capsicum & Cashew Pesto

This pesto may be used as a dip or a pasta sauce. It is yummy served with thin crackers, warm baguette slices or vegetable sticks.

3 large red capsicums
olive oil to drizzle
½ head whole garlic
½ cup basil leaves (firmly packed)
¼ cup chopped rocket leaves (firmly packed)
200g unsalted cashews
pinch of sea salt

- 1) Pre-heat oven to 180°C.
- 2) Cut capsicums and remove seeds and cores.
- 3) Place capsicums into a baking dish and drizzle with olive oil. Add unpeeled garlic to the dish.
- 4) Bake for 30 - 45 minutes (until capsicum starts to char). Remove garlic after 30 minutes.
- 5) Remove garlic cloves from their skins and puree with the capsicums and remaining ingredients.
- 6) Serve at room temperature.