

Thai Basil Pesto

This Thai Basil Pesto is full of great Asian flavors and is a unique and flavorful variation on a traditional pesto. It's perfect on soba noodles or on top of fish or seafood.

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Recipe type: Condiment

Ingredients

- 2 cups packed Thai basil leaves
- ½ cup dry roasted peanuts
- 4 cloves garlic
- ½ inch fresh ginger, roughly chopped
- 2 tsp fish sauce
- 2 tbsp lime juice
- 1-2 jalapenos, halved
- ½ cup olive oil
- Salt, to taste

Instructions

1. Place basil, peanuts, garlic, ginger, fish sauce, lime juice and jalapenos in a food processor.
2. Pulse a few times to roughly chop.
3. Turn the food processor on and, while it's running, drizzle in olive oil. Process until smooth.
4. Store in the fridge in an airtight container.

Recipe by Flying on Jess Fuel at <https://www.jessfuel.com/thai-basil-pesto/>

