

**CAPRESE PESTO TOAST:** *heirloom tomatoes . pesto . artisan bread . fresh mozzarella . balsamic vinegar . s+p . basil leaves . baby spinach (optional)*

with a broiler on high, toast bread. flip and toast the other side. slather a generous amount of pesto on toast followed by a drizzle of balsamic vinegar. layer baby spinach on top of pesto (optional if eating for a meal), followed by fresh mozzarella, sliced heirloom tomatoes, and top with s+p and fresh basil.

**FRESH PESTO:** *2 c basil . 1/3 c parmesan cheese . 1/3 c nut of choice (cashew, almond, walnut or pecans) . 4 cloves garlic . 1 lemon, juiced . s+p, to taste . drizzle olive oil*

combine all ingredients in a food processor. process until smooth. add olive oil slowly until desired consistency is achieved. I prefer a thicker pesto that feels more like a spread rather than a sauce. \*please note all measurements are approximate, as I make to taste.