

Roasted Veggies with Pesto Sauce (AIP, Paleo, GF, DF)



Ingredients:

- 2 cups fresh basil leaves
- 3 cloves garlic, peeled
- 3 tablespoons pine nuts or cashew nuts
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup olive oil
- 1 tbsp lemon juice
- 2 cups broccoli florets
- 2 cups cauliflower florets

Directions:

1. Wash and set the broccoli and cauliflower florets on the baking tray.
2. Add salt and pepper to taste.
3. Set in the oven on low broil for 5-10 minutes. Makes sure not to overcook as then the veggies will be either soggy like boiled or burned.
4. Meanwhile, combine basil, garlic, pine nuts, and olive oil in the bowl of a food processor or a blender; season with salt and pepper, to taste. Set aside.
5. Store in an airtight container in the refrigerator for up to 1 week.

Delicious sides are ready!