



The Gathered Green

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ROASTED BEETROOT, CASHEW & CORIANDER PESTO

Thank you to kitchenaid.com.au for this recipe.

Serves 4

Ingredients

- 1 medium unpeeled beetroot, cut into wedges
- 1 tablespoon melted coconut oil
- Zest of a lemon
- Salt flakes and freshly ground black pepper
- 100 gram piece of parmesan cheese, finely grated
- 1 cup salted cashews
- ½ bunch fresh coriander (roots removed, leaves and stems roughly chopped)
- 4 tablespoons extra virgin olive oil





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Method

Preheat oven to 180 degrees Celsius. Line a small baking tray with a sheet of baking paper.

Place beetroot on the tray, season with salt and pepper and drizzle with melted coconut oil. Bake for 30 minutes or until tender.

Blend baked beetroot, lemon zest, cashews and coriander in an electric blender.

Add parmesan and olive oil to blender and pulse until desired consistency is reached.

Serve in a small dish, and garnish with coriander leaves and pine nuts (optional).

Serve with preferred savory biscuits, or a selection of fresh vegetable pieces (eg carrots, cucumber and celery)

Enjoy!

Jane

