**Basil Cilantro pesto**

**Ingredients:**

3 C Fresh Basil

2 Lemons, juiced

½  C Fresh Cilantro

½ C Parsley

1 tsp Fresh Sage (you can sub dried sage, but you may want to reduce the amount by half)

1 tsp Ground Black Pepper

½ C Cashews, soaked

½ C Pine Nuts

Salt to taste

1 tbsp Avocado oil (optional)

1/4 cup water

**Directions:**

Toast the pine nuts lightly in a dry pan.

Once they are done, put all ingredients in your blender, including the pine nuts.  Blend until it’s reached a smooth consistency.