

# Sun dried tomato pesto (pesto rosso)

Takes 5 minutes, serves 4 and uses a food processor

## INGREDIENTS

185g (drained weight) sun dried tomatoes in oil

1 clove garlic, crushed.

80g pitted Kalamata olives

25g pine nuts

6 tablespoons oil (use the oil from the sun dried tomato jar, then add olive oil if more is needed)

25g basil leaves

0.25 teaspoon chilli flakes

## DIRECTIONS

Nothing could be more simple, just put all of the ingredients in a food processor and whizz it up until all combined and it still has a course texture, like wholegrain mustard.

