

PISTACHIO PESTO WITH COCONUT MILK

Nutty, herby, bright, and lush with a velvety finish

Makes: about 1½ cups (enough for 2 people)

Time: 10 minutes - no cooking!

Ingredients

- ½ cup **unsalted roasted pistachios** (shelled)
- 1 packed cup **fresh basil leaves**
- ½ cup **flat-leaf parsley** (or sub with more basil)
- 1 small **garlic clove**
- ½ tsp **lemon zest**
- 1 tbsp **lemon juice** (plus more to taste)
- ½ cup **full-fat coconut milk** (shake well before using)
- ¼ cup **olive oil**
- 2 tbsp **grated parmesan** (optional)
- Salt & black pepper to taste
- Optional: 1 tsp **honey** or a pinch of chili flakes for a twist

Instructions

1. **Blend:** In a food processor or blender, pulse pistachios, basil, parsley, garlic, lemon zest, and parmesan (if using) until finely chopped.
2. **Add liquids:** With the machine running, slowly drizzle in olive oil, then coconut milk until smooth and creamy.
3. **Season:** Add lemon juice, salt, pepper, and taste. Adjust with more lemon juice, coconut milk, or a pinch of honey if it needs balance.

How to Use It

- Toss with warm pasta (reserve a bit of pasta water to loosen it)
- Spoon over roasted sweet potatoes or squash
- Spread on toast with ricotta or avocado
- Swirl into soups or dollop on grain bowls
- Serve with grilled shrimp, chicken, or lamb!