Warm Cauliflower Hemp Seeds Pesto



- 4 cups cauliflower florets
- ½ cup Nature's Earthly Choice™ Hemp Seeds
- 1 ¼ cups tightly packed basil (or more as desired)
- 1 teaspoon dried dill
- Juice of 1 medium-large lemon (or more as desired)
- Zest of ½ lemon
- 1 large clove garlic
- Cayenne pepper to taste
- Sea salt and black pepper to taste
- 1-2 tablespoons olive oil if you like a richer or fattier flavor

Directions

- 1. Steam the cauliflower until tender but not breaking apart.
- In a food processor, pulse the garlic and Hemp Seeds to break them down.
- 3. Add the rest of the ingredients except the basil. Process until well combined.
- 4. Add the basil and pulse a few times until the basil is broken down but still visible as flecks in the pesto.
- 5. Taste, adjust spice and seasoning, and serve.

NOTE: You can enjoy this over zucchini noodles, quinoa or brown rice pasta, kelp noodles, as a dip for veggies, crackers or organic corn chips, in cabbage or lettuce leaves rolled up with extra raw veggies, on top of a salad, or even on its own.