

Eggplant Pesto

INGREDIENTS:

- 1 eggplant
- 2 cloves garlic
- 1/2 cup walnuts, chopped
- 2 cups basil leaves, packed fresh
- 3 tablespoons *D'Olivo Tuscan Herb Infused Olive Oil*
- 1 tablespoon Capers, crushed

DIRECTIONS:

Preheat oven to 350 F.

Place eggplant on a baking sheet and bake until slightly collapsed and tender inside, about 1 hour. Remove from oven and let cool to the touch.

Remove and discard skin, and coarsely chop flesh.

In a blender, combine eggplant, garlic, 1t salt, walnuts, basil, and D'Olivo Tuscan Herb Olive Oil. Puree. If too thick, add a touch more olive oil. Stir in capers.

Serve with pita bread.

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