



ROYAL  
VOLUNTARY  
SERVICE

# PESTO & vegan mozzarella!

Time to prepare: 10 mins

Dietary requirements: Dairy-free, Egg-free, Vegan

## **Ingredients**

- 1 ball vegan mozzarella
- Vegan pesto
- 2 cups basil leaves
- ½ cup pine nuts (or walnuts)
- 1 clove garlic
- 3 tbsp nutritional yeast
- 2 tbsp lemon juice
- 2 tbsp olive oil
- ½ tsp sea salt

## **For the sandwich**

- 4 roma tomatoes
- 1 cup basil leaves
- Ciabatta or focaccia roll, or bread of choice

## **Method**

1. Prepare the vegan pesto first. Combine basil leaves, pine nuts, and garlic in the food processor and pulse until well incorporated.
2. Add nutritional yeast, sea salt, and lemon juice and pulse until combined.
3. Slowly add in olive oil a little at a time while the food processor is running to thin out the pesto.

4. Once thoroughly combined, set pesto aside for later. You can place it in the refrigerator to thicken it a little more for easy spreading.
5. Create sandwich by toasting the bread before spreading on the pesto and layering on top slices of the mozzarella, tomatoes and basil leaves.

## OUR THANKS TO OLLY BRAGG

For his recipes and tips above to make the perfect vegetarian food.

 [vegetarianforlife.org.uk](https://vegetarianforlife.org.uk)

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