

UC Davis Russell Ranch Dried Tomato Pesto

Ingredients:

- 5 oz UC Davis Russell Ranch dried tomatoes
- ¼ cup water, reserved from rehydration of tomatoes
- ½ cup olive oil
- 1 Tbsp fresh parsley, minced
- 2 tsp jalapeno, minced
- 3 Tbsp yellow onions, chopped
- ¼ cup walnuts, chopped
- ½ tsp salt

Preparation:

Rehydrate dried tomatoes according to package; reserve liquid after tomatoes are hydrated. Place all ingredients, except water, in a food processor or blender; blend until creamy. Add reserved water to desired consistency. *Yields 2.5 cups.*

