



Every Herb Pesto with Fresh Tomatoes

Makes enough for 4 servings

2 cups chopped fresh herbs, like basil, dill, cilantro, parsley, and/or green onions
3 cloves of garlic, chopped
1/3 cup slivered or sliced almonds
2 tablespoons lemon juice
½ teaspoon salt
¼ cup olive oil

1-pound dried pasta like penne, cooked according to the package directions
4 cups chopped fresh tomatoes
2 tablespoons white balsamic vinegar or regular
2 tablespoons nutritional yeast
1 tablespoons rice vinegar
½ teaspoon sumac, optional
Salt and pepper to taste

Fill a large pot with water and set it over a high heat to come to a simmer to cook the pasta. While the pasta is cooking- just follow the directions on the box- make the pesto.

Grab a food processor or blender and throw in the herbs, garlic, almonds, lemon juice, and salt. Putting the herbs down at the bottom with the heavier stuff on top helps everything get nice and chopped up. There's a method to the madness. Once everything is nice and minced in the food processor, stream in the oil until a paste forms. If it's still not going, add a tablespoon or two of water until you've got a good pesto formed.

Once the pesto is done, set it aside. Grab a large bowl and throw in the tomatoes, balsamic vinegar, nutritional yeast, and rice vinegar with a pinch of salt and pepper. Before you drain the pasta, reserve ½ cup of the pasta water. This liquid is great for thinning out sauces without watering them down thanks to all the starch the pasta releases while it boils. After the pasta has drained, toss it in the big bowl with the tomatoes and mix everything up. Add the pesto and stir until everything is coated in the sauce. If the pesto is clumping together or isn't coating the noodles, add some of the pasta water, a little at a time, to get the whole thing going. Sprinkle over the sumac, if using, and taste. Add more of whatever you think it needs.

Serve warm or at room temperature with some chopped fresh herbs on top and some grated vegan parmesan if that's your thing.