

Coriander Pesto

Ingredients

2 cups coriander leaves
2 cloves garlic
1/3 cup sunflower seeds
juice of 1 lemon or 2 limes
¼ cup olive oil
2 pinches pink salt

Method

Toast unpeeled garlic in a frypan over medium heat until the skin starts to brown, moving often.

Toast the sunflower seeds for 30 seconds over medium heat, stirring constantly with a wooden spoon.

Peel garlic, then process all ingredients in a food processor until it's well combined and the consistency you like.