#### Vitaflo™ Recipe

**Recipe makes** 4 servings

**Prep time** 10 minutes

### **PESTO SAUCE**



# NUTRITION INFO

(1/4 recipe)

Calories 300

**Protein** 1.8 g **Phenylalanine** 79 mg

This recipe was developed by Nicole W.

#### **INGREDIENTS**

1<sup>1</sup>/<sub>2</sub> cups basil, fresh

2 cups spinach, fresh

1 medium-sized (150 g) avocado, peeled and pitted

1 clove garlic, fresh, peeled

 $\frac{1}{2}$  cup extra-virgin olive oil

1 tsp lemon juice

#### DIRECTIONS

- 1 Blend basil, spinach, avocado and garlic together in a food processor or blender.
- 2 Add olive oil and pulse/process to blend.
- **3** Scrape down the sides of the blender bowl; add lemon juice.
- 4 Pulse this mixture until well blended and smooth.
- **5** Use immediately or freeze.

## This recipe is suitable for a protein restricted diet. Be sure to check with your healthcare professional before making changes to your diet.

This recipe was analyzed using HowMuchPhe.org. The nutrition information could change depending on the brand of the product you choose and should only serve as a guideline. Always check the nutrition label of any product substitution to ensure it is suitable for you. Refer to labels for allergen information and suitability.

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