

Thai Basil Pesto

Yield: 4 min
Total Time: 5 min

Recipe from: <https://www.recipeschoose.com/recipes/sauce-recipe-chinese-soy-vinegar-sesame>

Ingredients:

- 3 cups fresh Thai basil leaves
- 3 cloves garlic cloves fresh
- 1/4 cup dry roasted peanuts
- 3 tablespoons oil
- 1/2 sesame
- 1 tablespoon rice vinegar
- 1 tablespoon honey
- 1 tablespoon fresh lime juice
- 1 teaspoon soy sauce
- 1/4 teaspoon crushed red pepper flakes

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 7 grams
3. Fat: 15 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 105 milligrams
8. Sugar: 5 grams

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