

# Cashew Pesto Seared Cod Fillets

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chard-and-basil-pesto-recipe>

## Ingredients:

- 2 purple sweet potatoes cut into 1 inch cubes, roughly
- 4 cups butternut squash cut into 1 inch cubes, roughly
- 1/2 cup olive oil divided in half, plus some for coating pan
- 4 cod fillets washed, dried, salted and peppered on each side
- 1/2 cup dill weed whole
- 1 tablespoon minced garlic
- 1 bunch red chard chopped into large pieces
- 1/4 lemon
- salt
- pepper
- 1 teaspoon honey
- 1/4 teaspoon red pepper flakes
- 1 cup basil chopped
- 2 cups chives finely chopped
- 2/3 cup cashew pieces softened in hot water for 5 min and drained
- 2 tablespoons greek yogurt or nondairy alternative
- 2 teaspoons garlic powder or two garlic cloves
- 1/4 cup olive oil
- 1/2 lemon juiced
- kosher salt
- black pepper