



# Basil Crumble

*makes about 3/4 cup*

- 1 1/2 packed cups fresh basil leaves (remove all horsey stems)
- 1/3 cup pine nuts (preferably not the Chinese kind)
- 2 tablespoons fresh lemon juice
- 1 tablespoon onion powder (preferably homemade)
- 1 tablespoon nutritional yeast
- 1/2 teaspoon sea salt

Combine all the ingredients in your food processor and whizz into a smooth paste.

Spread this paste on a parchment or Silpat-lined baking sheet, or a dehydrator sheet, and dry in a low oven or dehydrator set to 145-150 degrees until very dry and crisp.

Crumble into a chunky texture. Store in an airtight container.