

*Marshall's*  
**HAUTE SAUCE**

**Serrano Ginger Lemongrass Pesto**

1/2 c. sunflower seeds  
4 c. fresh basil  
1 Tbs. salt  
1 c. Olive Oil  
1 c. Serrano Ginger Lemongrass  
Haute Sauce

1. Toast sunflower seeds in a flat pot with handles. Shake back and forth to brown seeds. They are done when they start to sizzle and release their oils.
2. Place sunflower seeds in a food processor. Pulse for about 30 seconds.
3. Add in basil with stems. Process for 2 minutes.
4. Turn food processor on and slowly drizzle in olive oil through the top followed by salt, and Serrano Ginger Lemongrass Haute Sauce.
5. Toss with boiled pasta or gnocchi. It doesn't need to be cooked the pasta will heat the pesto up nicely.

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