

Cashew pesto linguini with nut crumble

Search:

- [Dinner](#)
- [Vegetables](#)
- [Recipes](#)

Cashew pesto linguini with nut crumble

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Cashew pesto linguini with nut crumble



Rate this recipe

3 people are cooking this [Count me in](#)

Keep this simple with this delicious raw linguini recipe by Sally O'Neil aka The Fit Foodie.

Ingredients (Serves 2)

- ½ cup heirloom tomatoes

Pesto

- 1 cup fresh basil
- ½ cup cashews
- 2 garlic cloves
- 2 tbsp nutritional yeast (optional)
- 2 tbsp lemon juice
- ¼ teaspoon Himalayan salt (or to taste)
- ¼ cup extra-virgin olive oil

Linguini

- 4 zucchini

Cashew pesto linguini with nut crumble

- 1 tbsp olive oil
- 1 tbsp lemon juice
- Freshly ground black pepper

Crumble

- 1 tbsp each pepitas, sesame seeds, cashews and pine nuts

Method

Halve the tomatoes and place on a tray in the oven on your lowest setting, or use a dehydrator, to heat through.

Put all the pesto ingredients, apart from the oil, into a food processor and blend until well combined.

Add the oil while the blade is running in a steady stream until your desired consistency is reached.

Set the pesto aside and season to taste with salt and pepper.

Next, grate or spiralise the zucchini and set aside in a bowl.

Add 1 tablespoon olive oil and 1 tablespoon of lemon juice, toss through and season with pepper.

Add a few tablespoons of the pesto and mix well until the zucchini is coated, then serve with the warm tomatoes and a sprinkle of crumble.

Words, recipes and photography: Sally O'Neil ([@thefitfoodieblog](#))

NEXT: Looking for more vegetarian recipes? Try this [field mushroom frittata](#).

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```