Spicy Edamame Pesto

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From the kitchen of: **Phillip Canada**
junior, culinary science (Created for the Soyfoods Council by Phillip Canada Angie Gutierrez)

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**Spicy Edamame Pesto**

**INGREDIENTS:**
- ¼ cup fresh basil leaves
- ¼ cup spinach
- ½ cup edamame
- 2 garlic cloves
- ¼ cup chopped walnuts
- 2 teaspoons Tabasco sauce
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup Parmesan cheese
- ¼ cup olive oil

**DIRECTIONS:** Wash basil and spinach to remove any excess dirt. Place basil, spinach, edamame, garlic, walnuts, Tabasco sauce, salt, pepper, and parmesan cheese in a food processor or blender and pulse five to seven times or until combined. Turn processor or blender on full speed and slowly pour the oil in a steady stream into the mixture. Serves 12 (½-ounce portions).