

Sun Dried Tomato Pesto Spread

3 cups, approximately, (300 grams) sun dried tomatoes

Boiling water

2 teaspoons crushed garlic

1 teaspoon dried oregano

1 tablespoon fresh basil (optional)

2 tablespoons fresh parsley

1 teaspoon salt

1 teaspoon dried thyme

1/4 teaspoon black pepper

1 teaspoon sugar

1/4 cup (60 ml) olive oil

1/4 cup (60 ml) canola oil

Directions:

Place tomatoes in a bowl and add boiling water to cover. Let stand till cool around 20-30 minutes. Drain and set aside.

Add all the spices and sugar and put in food processor and give a whirl. Add the oil and the drained tomatoes into a food processor and chop well together till a nice spread forms, not too finely chopped, not too coarsely chopped. If a bit too thick, add a bit more oil. Serve with breakfast, lunch, snack or dinner.