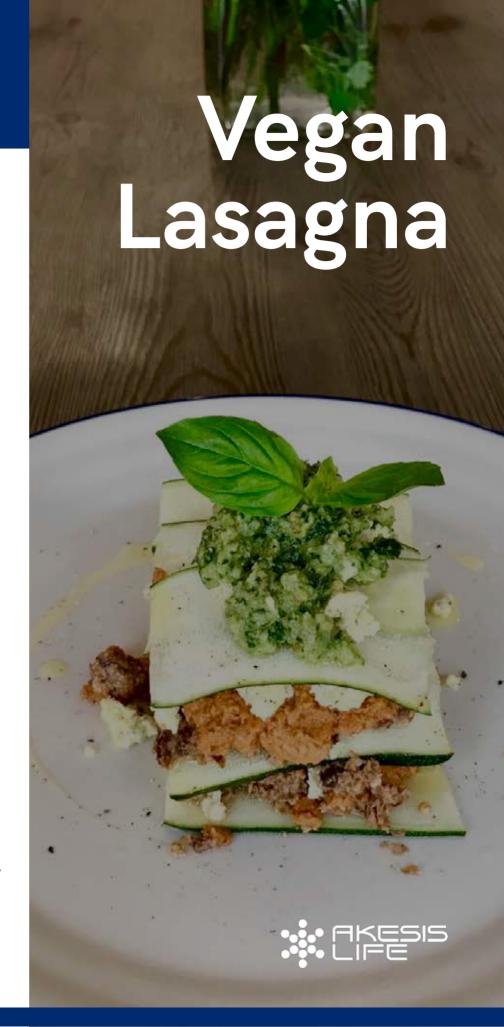
## **Ingredients**

#### **Nut cheese**

- 1 cup macadamias soaked
- 1/4 cup pine nuts
- 2 tablespoons lemon juice
- 2 tablespoons nutritional yeast
- 2 tablespoons fresh parsley
- 1 tablespoon fresh thyme
- 1/2 teaspoon salt
- 1/2 cup water or a little more as needed
- \*Process all ingredients together, adding as little of the water as possible.

### Walnut meat layer

- 1/2 cup walnuts soaked
- 1/2 cup sun-dried tomatoes
- 1 tablespoon brown miso
- 2 tablespoons dried oregano
- 1 tablespoon shoyu
- 1/4 tablespoon cayenne pepper
- 1 tablespoon olive oil
- \*Grind all ingredients in a food processor, leaving the mixture slightly chunky.



# Ingredients

### Tomato sauce

- 1/2 cups sun-dried tomatoes
- 2 cloves garlic
- 2 cups tomato seeded and chopped
- 1 tablespoon dried oregano
- 2 tablespoons olive oil
- 2 tablespoons lemon juice

\*Process in a food processor until smooth.

### **Pesto**

- 2 cups basil leaves
- 3/4 cup pine nuts or walnuts
- 3 tablespoons olive oil
- 1/2 teaspoon salt
- 1 clove garlic
- 1 tablespoon lemon juice

### **Zucchini Pasta Sheet**

Raw Zucchini Slice

Olive Oil

Salt

Black pepper

\*Marinade in the bowl.

