

Hey jo! The chickpea pattie recipe wasn't my own- its "Chickpea Cutlets" from Veganomicon by Isa Chandra Moskowitz-I made the pesto recipe up myself though:

Maple-Pecan Pesto

-thoroughly wash 1 large bunch of fresh basil

-put the basil leaves in the food processor and pulse with:

1 cup toasted pecan halves

1 clove garlic

2 tbsp maple syrup

juice of 1/2 a lemon

pinch sea salt.

while the food processor is running, pour in about 1/2 cup extra virgin olive oil until the mixture is smooth.