

Green Beans, New Potatoes and Pesto

Ingredients

- 6 golf-ball-size (10 ounces) new potatoes
- 1/2 pound green beans
- 2 1/2 cups tightly packed fresh basil leaves
- 2 tablespoons coarsely chopped fresh parsley
- 6 tablespoons olive oil
- 1 large clove garlic, halved
- 1/4 cup pignoli (pine nuts)
- 1/2 cup freshly grated Parmesan cheese

Instructions

1. Scrub potatoes but do not peel. Cook in water to cover in a covered pot about 20 minutes. Drain. Do not peel.
2. Bring water to boil in steamer for green beans. Trim and wash beans. Steam 7 to 9 minutes, until crisp-tender; drain and run under cold water. Cut in two.
3. Combine basil with parsley, oil, pine nuts and Parmesan in food processor or blender. Process until rough paste is formed.
4. Cut potatoes into quarters and arrange on platter and serve with green beans. Place pesto in center of platter and serve.

Yields 2 servings.

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