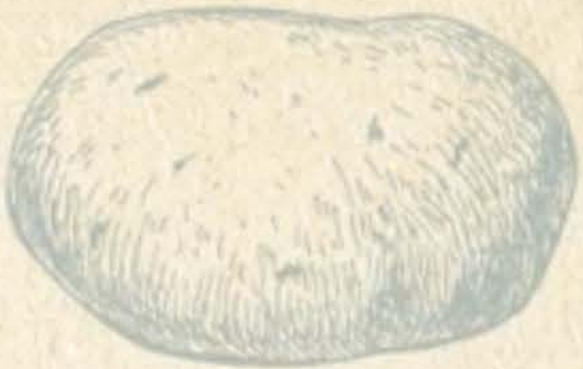



# FR. DAVID'S PESTO PASTA, GREEN BEANS AND POTATOES ("PPBP")




## Ingredients:

- ✦ 10 small new potatoes, sliced into  $\frac{1}{4}$  slices
- ✦ 2 cups of green beans, stem ends snapped off
- ✦ 8 ounces of linguini (or whatever pasta you like)
- ✦ 2 ounces of Parmesan cheese
- ✦ 1 garlic clove
- ✦  $\frac{1}{2}$  cup pine nuts
- ✦ 2 cups packed fresh basil
- ✦  $\frac{1}{4}$  cup olive oil
- ✦ Sea salt to taste
- ✦ Freshly ground black pepper





# FR. DAVID'S PESTO PASTA, GREEN BEANS AND POTATOES ("PPBP")



## Instructions:

1. Fill a large pot with water and the potatoes and add about 2 tablespoons kosher or sea salt. You want the water to be nicely salted to not only flavor the pasta, but to maintain the shape of the potatoes and the greenness of the beans. Bring to a boil. Cook the potatoes about 7-8 minutes. Take a slice out and poke it with a sharp knife to test. If it easily pierces it, they are done.
2. To the same pot of water and potatoes, add the green beans and cook until they are just done, about 7-8 minutes. Make sure they are done all the way, with no hint of a raw flavor.
3. Add the pasta to the boiling water and cook the linguini until just al dente - about 8 minutes. Test for doneness. Remove with a pair of tongs and add to your serving dish. A little bit of pasta water on the linguini is fine - this will help make a "sauce" of the pesto.
4. While the pasta is cooking, make the pesto. Place the cheese and the garlic in a food processor and process until fine. Add the basil and pine nuts and process. Start adding the olive oil through the feed tube until the pesto is all thoroughly processed. You may have to use a spatula to scrape it down. Taste the pesto and add a little sea salt if you like.
5. If desire, add butter to the serving bowl. Add the pesto and a few grinds of black pepper to the serving bowl, then add the potatoes, beans, and pasta. Add a tablespoon or two of the hot pasta water if you need help in blending the pesto. Serve at room temperature.

