Growing connections to fresh food.

**Pesto Pasta with Potatoes + Green Beans**
Recipe inspired by “cooking.nytimes.com” – This recipe can use a variety of vegetables. Get creative, and use what you have on hand!

**Ingredients:**
- 1 cup pesto (see “Fresh Greens Pesto” recipe)
- ½ pound small potatoes, peeled and sliced about 1/4-inch thick
- ¼ pound canned or fresh green beans, cut into 1-inch lengths
- 1 pound pasta of choice

**Method:**
1. Bring 6 quarts water to boil. Add 1 tablespoon salt and potato slices. Cook about 5 minutes, until potatoes have started to soften but are not cooked through. If using fresh green beans, add and boil another 5 minutes. (If using canned green beans, cook pasta first and boil for only 1 minute.)
2. Add pasta, cooking and stirring as per package instructions. When done and vegetables are tender, drain and put into serving bowl. Add pesto and mix thoroughly. – Enjoy!

More recipes can be found at: [www.hopelink.org/need-help/food/healthy-recipes](http://www.hopelink.org/need-help/food/healthy-recipes)