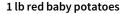


CHEF JOHN GIFALDI'S

Penne Pasta with Pesto, Green Beans, and Potatoes

SERVES: 4



1/2 lb fresh green beans, trimmed

½ cup pesto (store-bought or homemade)

1 clove garlic, grated

2 tbsp olive oil

1 lb penne pasta

4 oz pine nuts

1/2 cup sun-dried tomatoes packed in oil, sliced

salt and pepper, to taste

Parmesan cheese, freshly grated (optional)

fresh basil, to garnish

- 1. Bring a large pot of salted water to a boil and cook the penne according to package directions. Reserve 1 cup of the pasta water, then drain and set aside.
- 2. Cut potatoes in half and add to a pot of salted cold water. Bring to a boil and cook for 3-5 minutes. Add green beans and cook until fork tender. Drain and set aside.
- 3. Heat the olive oil in a large frying pan with sides. Add the garlic along with the sun-dried tomatoes and the green beans and potatoes. Season with salt and pepper.
- 4. Cook until the beans and potatoes begin to brown and develop some color.
- 5. In a large bowl toss the penne with ¾ of the pesto until well coated. Mix in the beans and potato mixture along with the rest of the pesto and a ladle of the reserved pasta water.
- 6. Serve topped with finely chopped sun-dried tomatoes, pine nuts, shaved Parmesan cheese, and a sprig of fresh basil.



