

CHEF JOHN GIFALDI'S

## *Penne Pasta with Pesto, Green Beans, and Potatoes*

SERVES: 4

1 lb red baby potatoes  
½ 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  
½ 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  $\frac{3}{4}$  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.