

Cherry Tomato Sauté

with Pesto and Green Beans

ingredients

- 2 # Green beans, snapped and sliced on a bias
- ½ C. Extra virgin olive oil.
- Salt and pepper
- 3 pint Cherry tomatoes, multiple colors, room temperature
- 1 # Small balls of mozzarella, allowed to come to room temperature
- ½ C. **Pesto** (see below)
- Chunk of Parmesan to shave

procedure

1. Heat skillet over medium heat.
2. Add oil and green beans. Season well with salt and pepper.
3. Cook at a low sauté until the beans become tender.
4. Add tomatoes. Cook until warmed through. Add mozzarella balls and pesto.
5. Turn out into serving bowl.
6. Shave Parmesan over top with peeler.

Pesto

ingredients

- 2 ea. Cloves garlic
- ¼ C. Pine nuts
- About ½ C. Extra virgin olive oil
- 3 C. Basil leaves, packed
- ½ C. Grated Parmesan
- Salt and pepper to taste

ingredients

1. Peel garlic, smash with side of your knife. Place in blender with pine nuts and olive oil.
2. Puree, making a thick mixture.
3. Add pine nuts. Pack down into bottom of blender. Puree.
4. Using a rubber spatula, push basil down regularly.
5. When pureed to thick, green goodness, stir in Parmesan.
6. Season to taste with salt and pepper.
7. Use that day or store tightly sealed with a 1/4" layer of olive oil over the top.
8. Pesto freezes well. If you have a bumper crop of basil, make it and freeze in 1 cup portions.