



PESTO GREEN BEANS

PREP TIME: 10min

COOK TIME: 7min

SERVINGS: 3-4

Ingredients

1 lb green beans
1 plant basil
1 cup parmesan
1/2 cup almonds
2 cloves garlic
1/2 cup olive oil



- 1 remove stems from green beans, peel garlic, and pull basil leaves from plant
- 2 in a food processor or blender, grind parmesan cheese into fine crumbles
- 3 separately grind almonds, add basil and garlic, grind until fine, slowly incorporate olive oil, salt to taste, and stir in parmesan
- 4 bring a medium pot of water to boil, blanch green beans, for about 3min, and strain
- 5 in large pan, bring pesto to medium high heat, add green beans, saute for about 3-4min, and allow to cool



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