

## POTATO, GREEN BEANS AND PESTO PASTA



**Serving:** 4

**Cooking Time:** 30 minutes

**Prep Time:** 10 minutes

### INGREDIENTS

- 1 x 500g pasta penne

- 120g potatoes, skin on cubed
- 100g green beans, top and tail and slice
- 1 x 250g tub basil pesto, ready made
- Parmesan, freshly grated

## **INSTRUCTIONS**

1. Cook the pasta, in plenty salted water until “al dente” Drain and save 250ml (1 cup) of the cooking water.
2. Cook the potatoes and beans in plenty of salted water until just cooked. Drain well.
3. Mix the pesto with the potatoes and green beans in a large frying pan and over low heat, heat for (+/- 1 minute).
4. Mix in the pasta with a little of the cooking water top with cheese and serve.