

MARLEY SPOON



Pasta with New Potatoes,

Beans and Pesto



20-30min



2 Portions

Pasta e patate, the Italian name for this dish, is the perfect example of how the southern Italians can turn humble ingredients into an amazing meal. Here, we've jazzed ours up with a homemade basil pesto, peppery rocket leaves and hit of red chilli. Buon appetito!

What we send

- red chilli, basil, garlic cloves
- baby chat potatoes
- green beans
- baby rocket leaves
- parmesan ⁷
- wholemeal penne ¹
- pine nuts ¹⁵

What you'll require

- extra virgin olive oil
- salt and pepper

Utensils

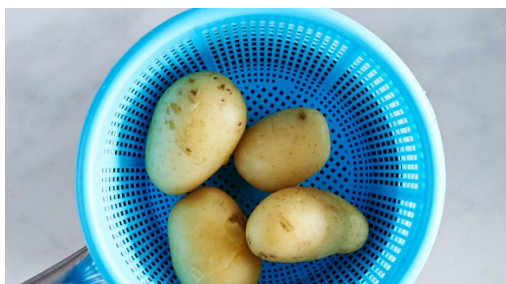
- Colander
- grater
- large saucepan
- small frypan
- stick blender/food processor/mortar and pestle
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.

Nutrition per serving

Energy 775.0kcal, Fat 39.2g, Proteins 25.4g, Carbs 76.4g



1. Cook potatoes

Bring a large saucepan of salted water to the boil for the pasta. Place the **potatoes** in another large saucepan of lightly salted water. Bring to the boil and cook for 10-12 mins until just tender. Drain in a colander and refresh under cold water. Cool for 5 mins then cut into bite-sized pieces. Set aside.



4. Make pesto

Place the **basil, garlic, pine nuts** and some **sea salt and pepper** in a pestle and mortar (or food processor) and pound until fragrant and starting to break down. Add 80ml ($\frac{1}{3}$ cup) **oil** and continue to pound until the sauce is pesto-like. Add the **parmesan** and blend briefly to combine.



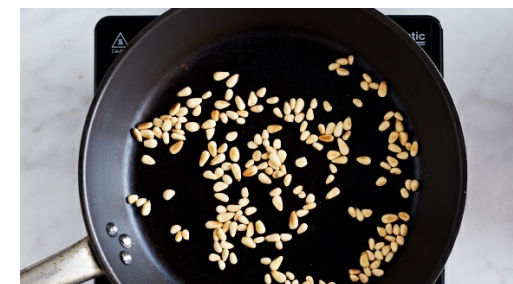
2. Prepare ingredients

Meanwhile, pick the **basil** leaves (discard stems) and coarsely chop. Coarsely chop the **garlic**. Grate the **parmesan**. Trim the **beans** and cut in half. Thinly slice the **chilli** (deseed for less heat if you prefer).



5. Cook pasta

Meanwhile, cook $\frac{3}{4}$ of the **pasta** (reserve remaining for another use) in the pan of boiling water for 8-10 mins. Add the **beans** to the pasta and cook for a further 2-3 mins until both are al dente. Reserve 80ml ($\frac{1}{3}$ cup) **cooking liquid**, then drain. Return the pasta and beans to the pan.



3. Toast pine nuts

Heat a small frypan over medium-low heat and cook the **pine nuts** for 1-2 mins until lightly golden. Set aside for 5 mins to cool.



6. Get ready to serve

Return the pan to a low heat and stir in the **pesto, potatoes, half the chilli** and the **reserved cooking water**. Stir for 1-2 mins until the **pasta** is coated with the **sauce** and potatoes are warmed through. Remove from heat and stir through **rocket**. Serve sprinkled with remaining chilli.