

Pappardelle Pasta with Cilantro-Cotija Pesto

Ingredients:

8 Ounces Fingerling Potatoes
6 Ounces Green Beans
Cilantro Cotija Pesto
1 lb pappardelle pasta
Salt
Grated cotija cheese

Directions:

Heat a large pot of salted water to boiling on high. Slice the potatoes horizontally into discs about ½ inch thick. Trim the green beans stems and cut them into 1-inch pieces.

When the water comes to a boil, add the potatoes to the pot. Boil for 3 minutes, then add the green beans and boil 3 minutes longer, or until vegetables are tender when pierced with a fork. With a slotted spoon, transfer them to the bowl with some of the pesto and set aside.

Add the pasta to the same pot of boiling water. Cook for 6-8 minutes or until al dente. Drain the pasta, then add it to the bowl with the green beans, potatoes, and pesto. Toss everything together adding more pesto as needed until well coated.