Potato and Green Bean Salad with pesto

Description

Potato and Green Bean Salad with Pesto is gorgeous and green, with snappy green beans and tender new potatoes tossed in a peppery pesto.



Summary

Yield: 4
Prep Time: 1 hour
Category: Potatoes
Cuisine: American

Ingredients

- 1 lb new red potatoes
- 2 tbsp kosher salt
- 6 oz green beans
- Pesto - your favorite

Instructions

1. For the vegetables: Place the potatoes in a large pot of cold water with the salt.

Bring to a boil over high heat, then lower the heat to maintain a vigorous simmer.

When the potatoes are fork-tender, 10 to 15 minutes (depending on size), transfer them to a bowl with a slotted spoon.

Add the green beans to the water and boil for 2 1/2 minutes.

Transfer the green beans to a separate bowl.

Rinse both vegetables in cold water until cool; drain well. Cut the potatoes in half if they are much larger than bite-size.

Set aside.

To complete the salad: Toss the potatoes and green beans with the pesto, several grinds of black pepper, and the walnut pieces, if using.

Taste, add more salt if needed, and serve.