

# featured recipe



## Pesto Green Beans with Cherry Tomatoes

SERVES 6-8

1 cup cherry tomatoes (cut in half or grape tomatoes)  
3 garlic cloves, minced  
1/4 cup olive oil  
1½ pounds green beans, stem ends removed  
1/2 cup Cuisine Perel Pesto (available in our market)

1 cup (4 ounces) grated Parmesan cheese  
Salt and freshly ground black pepper to taste  
Optional:  
One 2-ounce jar (¼ cup) pine nuts, toasted, to garnish  
½ cup grated Parmesan cheese, to garnish,

### Directions:

Preheat the oven to 400 degrees.

Toss the cherry tomatoes with the olive oil and garlic in a baking dish. Roast 20 to 25 minutes, until the tomatoes start to release their juices and begin to shrivel. Set aside to cool.

Meanwhile, bring a large saucepan of water to a boil, add the beans, and cook 1 to 2 minutes or until the beans are bright green and crisp-tender.

Drain the beans immediately and immerse them in a large bowl of cold water to stop the cooking process. (Note: This helps the beans retain their color and keep their crisp texture.) Remove the beans from the water and set aside to drain thoroughly.

Toss the beans with the pesto, Parmesan, and salt and pepper in a large bowl. Place the beans on a platter or individual serving plates, top with tomatoes, garnish with toasted pine nuts and Parmesan if desired, and served immediately.