

# Green Bean Pesto

From – *Better Homes and Gardens - Sheri Castle*

10 oz fresh green beans, trimmed  
1 cup firmly packed fresh basil leaves  
1 cup chopped pitted green olives  
½ cup toasted almonds or pine nuts  
1 cup extra-virgin olive oil

- Bring a large saucepan of salted water to boiling.
- Add beans. Cook 3 minutes.
- Drain beans and place in a bowl of ice water to cool.
- Drain beans, blot dry, and place in food processor.
- Add basil, olives, and almonds. Process until finely chopped.
- With machine running, gradually add olive oil.
- Store, covered, in the refrigerator up to 1 week.
- Let stand at room temperature and stir well before serving.
- Makes 3 cups.
- Serve over pasta, roasted veggies, on sandwiches, or with eggs.



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