

Pasta e Fagioli with Pesto

From – *Country Living*

½ lbs borlotti (or cranberry) beans
3 cups basil leaves (loosely packed)
5 Tbsp lemon juice
2 cloves garlic
¾ cup grated Parmesan cheese
1 ¼ tsp salt
½ tsp fresh-ground pepper
½ cup olive oil
1 Tbsp olive oil
¾ lb penne pasta
1 large (13 oz) sweet onion (sliced ¼” thick)
8 oz green beans (cut into 1 ½” pieces)
1/3 cup white wine
8 oz cherry or grape tomatoes (halved lengthwise)

- Place the dried beans in a medium pot and fill with 3” of water. Bring to a boil over medium-high heat and let sit (covered) for 1 hour. Drain the beans. Discard the liquid and return the beans to the pot.
- Add 3” of water and 1 tsp salt and bring to a boil. Reduce heat to medium-low and let simmer until the beans are tender (about 45 minutes).
- Strain, reserving the cooking liquid, and keep warm.
- Combine the basil, lemon juice, 1 whole garlic clove, Parmesan, ¼ tsp salt and ¼ tsp pepper in the bowl of a food processor and puree.
- Add ½ cup olive oil in a slow steady stream and continue to process for 1 more minute until well pureed. Set aside.
- Cook the pasta using 1 Tbsp of coarse salt. Set aside.
- Finely chop the remaining garlic clove.
- Heat remaining olive oil in a large skillet over medium-high heat.
- Add the onions and garlic and cook until the onions are deep golden brown (5 to 7 minutes).
- Add the green beans and remaining salt and pepper and cook for 1 minute more.
- Add the wine, beans and ½ cup of the reserved bean cooking liquid. Cover and cook until beans are warmed and green beans are tender (2 to 3 more minutes).
- Place the pasta in a large serving bowl. Add the bean mixture and pesto and toss.
- Top with tomatoes and serve warm.



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