

New Potatoes with Mint Pesto

Makes 6 servings

1	small clove garlic
½ cup	fresh mint
¼ cup	fresh parsley
1 Tbsp	pine nuts, toasted*
1 Tbsp	extra virgin olive oil
¼ tsp or less	salt (optional)
1 ½ lbs	tiny new potatoes (about 6 cups)

1. **Prepare mint pesto:** In a food processor, chop garlic. Add mint, parsley, pine nuts, oil, water and salt (if desired); process until nearly smooth.
2. **Cook potatoes:** Scrub potatoes; cut any large ones in half.
3. In a saucepan of boiling water, cook potatoes until tender (15 to 20 minutes); drain well.
4. Heat potatoes in a pan over low heat for 1 to 2 minutes to dry.
5. Transfer to serving bowl and toss with pesto.

* Toast pine nuts in a skillet over medium heat for 3 to 5 minutes or bake in an oven at 375 F for 5 minutes, until golden brown.

Recipe from: Ann Lindsay, Lighthearted at Home