East Bay Garden Pesto With Vegetables

Adapted from ­Essentials of Italian Cooking by Marcella Hazan

Ingredients: *(a \* denotes items you can grow easily at home)*

2 garlic cloves\*

2 C tightly packed basil, cilantro, or other garden greens\*

3 T nuts (pine, walnut, hazelnut, or try using toasted Bay Laurel tree nuts!)

salt

½ C grated parmesan cheese

2 T grated romano cheese

½ C California olive oil (we buy ours from Napa Valley Olive Oil Manufactory in St. Helena; Bariani is another favorite)

3 T soft butter

½ lb new potatoes\*

½ lb green beans\*

*(optional: cherry tomatoes sliced in half\*)*

1 ½ lb pasta

*To make the pesto:*

Remove garlic skin and wash/dry greens. Process garlic, greens, nuts, oil, and a large pinch of salt in a food processor until creamy smooth.

Mix in the two cheeses and butter by hand.

Boil the potatoes and beans until done to your liking. Cook the pasta to taste. Mix all ingredients together, or mound the spaghetti and pesto on a large plate and arrange the vegetables around the edge. For added color (and flavor!) scatter cherry tomato halves on top. Serve warm or room temperature. This is a great picnic or potluck dish!