

Pesto White Beans

By Meredith Laurence

3-4 Servings - Total time 15 minutes

This is a simple no cook meal for those hot summer days. You can make your own pesto or use store-bought. Either way, you'll have this easy dinner on the table in no time.

Ingredients

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| 1 | 28-ounce can of white cannellini beans, drained and rinsed |
| 1 | cup red and yellow cherry tomatoes halved |
| 1/4 | cup thinly sliced red onion soaked in water for 15 minutes |
| 1 | cup fresh mozzarella pearls (Perlini) roughly 8 ounces |
| 1 | teaspoon white balsamic vinegar |
| 1 | tablespoon olive oil |
| | Salt and freshly ground black pepper to taste |
| | Lemon wedges |

Directions

1. Drain and rinse the white beans and place in a large bowl. Add the cherry tomatoes, red onion and mozzarella perlini. Drizzle the vinegar and oil over the ingredients, season with salt and freshly ground black pepper and toss. Transfer the ingredients to a platter or individual shallow bowls.
2. Dollop or drizzle the pesto on top of the beans and serve with a lemon wedge to squeeze over the top.



Basil Pesto

Ingredients

1 clove garlic
1/4 cup pine nuts
1/4 cup grated Parmesan cheese
2 cups fresh basil leaves plus a few for garnish
1/4 to 1/2 cup olive oil
squeeze of lemon juice
1/4 teaspoon salt
freshly ground black pepper

Directions

If you're using homemade pesto, start by making the pesto first.

If using a food processor, turn it on so that it is running with the lid on, drop the garlic and pine nuts down the feed tube and process. Add the Parmesan cheese. Add the basil leaves. Drizzle in the olive oil slowly and process until everything comes together and the pesto is the consistency you're looking for. Season to taste with lemon juice, salt and pepper.

If using a mortar and pestle, start by crushing the garlic into a smooth paste. Then add salt pinenuts and the basil leaves, pounding with the pestle until smooth. Add the Parmesan cheese and continue to pound, adding olive oil intermittently to thin the pesto. Season with lemon juice, salt and pepper. Set aside.

Pesto White Beans (half recipe)

By Meredith Laurence

1-2 Servings - Total time 15 minutes

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Ingredients

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| 1 | 15-ounce can of white cannellini beans, drained and rinsed |
| 1/2 | cup red and yellow cherry tomatoes halved |
| 1/8 | cup thinly sliced red onion soaked in water for 15 minutes |
| 1/2 | cup fresh mozzarella pearls (Perlini) roughly 8 ounces |
| 1 | teaspoon white balsamic vinegar |
| 2 | teaspoons olive oil |
| | Salt and freshly ground black pepper to taste |
| | Lemon wedges |

Directions

1. Drain and rinse the white beans and place in a large bowl. Add the cherry tomatoes, red onion and mozzarella perlini. Drizzle the vinegar and oil over the ingredients, season with salt and freshly ground black pepper and toss. Transfer the ingredients to a platter or individual shallow bowls.
2. Dollop or drizzle the pesto on top of the beans and serve with a lemon wedge to squeeze over the top.



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Directions

If you're using homemade pesto, start by making the pesto first.

If using a food processor, turn it on so that it is running with the lid on, drop the garlic and pine nuts down the feed tube and process. Add the Parmesan cheese. Add the basil leaves. Drizzle in the olive oil slowly and process until everything comes together and the pesto is the consistency you're looking for. Season to taste with lemon juice, salt and pepper.

If using a mortar and pestle, start by crushing the garlic into a smooth paste. Then add salt pinenuts and the basil leaves, pounding with the pestle until smooth. Add the Parmesan cheese and continue to pound, adding olive oil intermittently to thin the pesto. Season with lemon juice, salt and pepper. Set aside.