

Potatoes in Pesto

Recipe By *Temi Philip*



Cooking and Prep:  2
h 25 m

Serves:  4

Contains: 

Preference: Parve

A side dish or potato salad in a special sauce. Great for picnics!

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free,
Sugar Free

Source: Family Table by
Mishpacha Magazine

Ingredients (7)

Potatoes

5-6 medium-sized potatoes

Pesto

1/3 cup **Gefen Olive Oil**

- 2 tablespoons pine nuts
 - 1/4 cup basil
 - 2 cloves garlic
 - salt
 - black pepper
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Start Cooking

Prepare the Potatoes

1. Cook the potatoes in their peels until they are soft yet firm. Cool them and then cut into large cubes.
2. Blend all the ingredients for the sauce in a blender.
3. Pour the sauce onto the potato cubes. Marinate in the sauce for approximately two hours so the flavors penetrate. Serve at room temperature.