

New Potatoes with Mint Pesto

1 small clove garlic
½ cup fresh mint leaves
¼ cup fresh parsley leaves
1 tbsp pine nuts, toasted*
1 tbsp. each olive oil and water
½ tsp. Salt
1 ½ lb. tiny new potatoes (about 6 cups)

Toast pine nuts in a skillet over medium heat for 3 to 5 minutes or until golden.

Prepare mint pesto: in food processor, chop garlic. Add mint, parsley, pine nuts, oil, water and salt; process until nearly smooth

Scrub potatoes: cut any larger ones in half. In saucepan of boiling water, cook until tender; drain well. Heat potatoes in pan over low heat for 2 minutes to dry. Transfer to serving bowl; toss with pesto.

Makes 6 servings

*Note: Almonds can be used instead of pine nuts.