

What Katie ate...

PESTO PARMESAN GREEN BEANS

YOU WILL NEED

2 tbsp rocket basil pesto - see sauces section for recipe
1 tbsp extra virgin olive oil
2 small-medium lemons
2 large handfuls green beans
6 plump cloves garlic, peeled + very finely sliced
1/2 cup finely grated Parmesan, + extra to serve
Maldon sea salt flakes
Freshly ground black pepper

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SERVES 4

What Katie ate...

PESTO PARMESAN GREEN BEANS

Preheat oven to 180° C/350° F.

Zest 1 lemon and set zest aside.

In a large mixing bowl, add pesto, olive oil, juice from both lemons, garlic and grated Parmesan, season with salt and pepper and combine together very well.

Toss in beans in mixture, coating well. Turn out onto a baking tray and roast in oven for 15-20 mins, tossing once or twice, until beans are a little al-dente/ slightly crunchy to taste.

Serve in a bowl or platter with retained lemon zest and an extra grating of Parmesan.