**PESTO SPAGHETTI WITH GREEN BEANS, POTATOES**

**Preparation time: 15 minutes**

**Cooking time: 12 minutes**

**Serves: 4-6**

400g Spud Lite potatoes, halved and sliced into 1cm thick rounds

200g green beans, trimmed & halved

500g pack dried spaghetti

2 tablespoons baby basil leaves

Nutritional yeast (extra), to sprinkle

Pesto

2 cups baby spinach

½ cup mint leaves

1 clove garlic, crushed

½ cup roasted almonds

¼ cup nutritional yeast

2 tablespoons lemon juice

½ cup olive oil

**METHOD**

For the pesto, place spinach, mint, garlic, roasted almonds, nutritional yeast and juice together in a food processor and blitz to a fine crumb.

While the food processor is going, carefully and slowly add the olive oil until the pesto is smooth and a consistency of your liking.

Place potatoes in a medium saucepan covered with cold water over a medium heat. Bring to the boil and cook for 5 minutes or until just tender, adding beans for the final 2 minutes of cooking. Remove from heat and drain.

Meanwhile cook pasta according to pack instructions. Drain and reserve ½ cup (125ml) of cooking water.

Return drained pasta with reserved cooking water to the saucepan with half the pesto, tossing to combine. Add the cooked potatoes and beans tossing gently to combine.

To serve, divide pesto pasta between 4-6 bowls, scatter over baby basil leaves and sprinkle with extra nutritional yeast.

NOTE: any leftover pesto can be used as a dip, spread on sandwiches or frozen for another time.