

Season: February - April

Cool Tassie Green Beans

Pasta with Green Beans and Pesto

Serves 4

- 200g Tassie green beans, trimmed
- 350g pasta such as orecchiette
- 1/3 cup pesto
- 1/3 cup cream
- 1 teaspoon finely chopped red chilli
- 2 spring onions, trimmed and sliced
- 1/4 cup small basil leaves

Cut beans into short lengths. Boil pasta in salted water until al dente. Add beans to pasta in the last 8 minutes of cooking. Drain, reserving 1/4 cup cooking water.

Combine pesto, cream and reserved cooking liquid and add to pasta with chilli, onion and basil leaves. Toss well.

