

Crushed Pesto Potatoes



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You will need:

1 kg small baby potatoes

60g basil pesto, or more (we used the small tub Mediterranean pesto from Spar)

½ cup roasted crushed macadamia nuts (or roasted pine kernels)

Parmesan shavings

Olive Oil (+/- ¼ cup)

Maldon salt and black pepper

Basil leaves for decoration, not really needed

Boil the baby potatoes until soft, they need to be really soft..... drain the water and add the pesto, olive oil, and salt / pepper to the warm drained potatoes. Cover with a lid and rest at room temperature until needed.

Just before serving, re-heat the potatoes and slowly stir in all the ingredients that's been resting on top of the potatoes..... they don't need to be heated for long, you just want them semi warm, and some of the potatoes will "crush" and break up, but that is what they need to do.

Serve on a flat platter, and top with shavings of parmesan and roasted macadamia nuts.

(roast the macadamia or pine kernels in a dry pan until light brown, don't burn them, it takes about 7 minutes)

Recipe card from the kitchen of



hanliegreen.com