

Good Eats Recipes

Steamed Veggies with Pesto

What You Need:

- 6 medium carrots, cut diagonally into 1/8-inch-thick slices
- 2 fennel bulbs (sometimes called anise), stalks trimmed flush with bulb and bulb cut lengthwise into 1/8-inch-thick slices
- 1 1/2 pounds small red potatoes, cut into 1/4-inch-thick slices
- 1 1/2 pounds green beans, trimmed
- 3 to 4 tablespoons hot water
- 1 1/4 cups GOOD EATS pesto

Directions:

On a large steamer rack layer carrots, then fennel, and then potatoes and steam over boiling water, covered, until potatoes are tender, about 10 minutes. Transfer steamed vegetables to a platter. Steam beans, covered, until just tender, about 10 minutes, and transfer to a platter. In a food processor blend pesto with 3 tablespoons hot water, adding additional hot water if necessary to reach desired consistency. Serve vegetables warm at room temperature with pesto.