

# Healthy Recipe of the Week

Use Organic ingredients whenever possible.

## Pesto Crushed Potatoes

From [foodnetwork.com](http://foodnetwork.com) courtesy of Michael Chiarello

Happy St. Patrick's Day! 

Serves 4

1 pound small Yukon gold potatoes  
2 tablespoons toasted pine nuts  
½ cup store bought pesto sauce  
Salt and freshly ground pepper

1. In a large pot filled halfway with cold salted water, add the potatoes (cut them into fourths if they are large potatoes). Bring potatoes to a boil and simmer until a small knife can pierce through the center without resistance. Drain potatoes through a colander.
2. In a large non-reactive mixing bowl add potatoes and crush gently with a fork, add in the pesto and remaining pine nuts and mix to coat the crushed potatoes evenly. Season with salt and pepper. Add more pesto if needed. Serve and enjoy.