


## VEGETABLE PISTOU

 4 servings

### Ingredients

- 1/2 cup small white beans (navy beans)
- salt & freshly ground white pepper, to taste
- 1/4 small yellow onion, 1/4-inch diced
- 1 medium **carrot**, peeled and 1/4-inch diced
- 1/2 medium **zucchini**, 1/4-inch diced
- 12-15 **green beans**, ends trimmed and 1/4 inch diced
- 1 medium **tomato**, blanched, peeled, seeded and 1/4-inch diced
- 3 cups loosely packed basil leaves (about 1 large bunch)
- 1 garlic clove, coarsely chopped
- 1/3 cup extra-virgin olive oil

### Notes:

Recipe by Eric Ripert from *Vegetable Simple*

### Instructions

1. Place the white beans in a bowl, add water to cover by 1-inch and soak overnight in the fridge.
2. Drain the beans and transfer to a medium pot. Add 3 cups of water and bring to a simmer. Cook at a simmer until very tender, about 1 hour.
3. About 10-12 minutes before the beans are done, season to taste with salt and white pepper and add the diced onion, carrot, zucchini, green beans and tomato.
4. Meanwhile, bring a pot of lightly salted water to a boil. Set up a bowl of ice and water nearby. Blanch the basil in the boiling water for 30 seconds, then drain and quickly transfer to the ice bath.
5. Once cool, gently squeeze out the excess water and transfer to a blender. Add the garlic and with the blender on low speed, slowly stream in the oil. Puree the pesto and season with salt and white pepper to taste.
6. Stir the pesto into the beans and vegetables, then taste and adjust the seasoning if necessary. Serve hot.

