

# ISLAND GROWN

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## HARVEST <sup>OF</sup> THE MONTH

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- June -

# PEAS

### PEA PESTO POTATO SALAD

**1 cup green peas**

*(fresh and blanched for 1 minute  
or frozen and thawed)*

**1 cup fresh basil**

**2 1/2 tbl nutritional yeast**

**1 tbl fresh lemon juice**

**1 medium garlic clove,  
chopped**

**1 tsp kosher salt**

**1/4 tsp fresh ground  
black pepper**

**1/3 cup extra virgin  
olive oil**

**1 tbl extra virgin olive oil**

**1 1/2 lbs baby or  
new potatoes**

*(quartered or sliced  
in half if small)*

Place potatoes and 1/2 tsp of kosher salt in a medium pot and cover with cold water. Bring to a boil and reduce to simmer 10-15 minutes until fork tender. Drain potatoes and set aside.

While potatoes are cooking, place remainder of ingredients except olive oil, in a food processor and pulse ingredients until everything is combined and evenly ground. With the machine running, slowly pour olive oil into the mixture and blend until smooth and creamy.

Combine the potatoes with the pesto in a serving dish, making sure all potatoes are coated in pesto. Salt if needed. Top with more nutritional yeast and fresh torn basil. Serve with a dollop of sour cream or plain Greek yogurt. Enjoy!

*Recipe by Gabrielle Sullo*



*For more information visit*

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