



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Long Fusilli with Potatoes and Green Beans in Lemon Sauce –**

- 1 lb. mixed baby potatoes, cut into  $\frac{3}{4}$  inch pieces**
- 10 oz. small green beans or haricots verts, trimmed**
- 2 tbl. extra virgin olive oil**
- 3 garlic cloves, thinly sliced**
- 1 lb. long fusilli or regular fusilli, cooked until al dente (1  $\frac{1}{2}$  cups cooking water reserved)**
- 2 cups finely grated Pecorino Romano cheese (4 oz.)**
- 1 lemon, zested into strips and sliced into matchsticks (2 tbl.), and juiced**
- 1 cup torn fresh basil**
- $\frac{1}{4}$  tsp. crushed red pepper flakes**

**1. Prepare an ice-water bath. Cook potatoes in a large pot of boiling water until tender, about 15 minutes. Transfer potatoes to a bowl using a slotted spoon; pat dry. Add haricots verts or green beans to boiling water. Cook until tender, about 5 minutes. Drain, and transfer to ice-water bath. Drain.**

**2. Heat oil in a large skillet over medium heat. Cook garlic until golden, about 3 minutes. Add potatoes and haricots verts or green beans; toss to coat. Add reserved cooking water, the cheese, and the lemon zest and juice. Simmer until cheese melts. Toss in pasta, basil and red pepper flakes.**

***Credit: Martha Stewart Living***