

# DINNERLY



## Pesto Green Beans & Creamy Mashed Potatoes

2-for-1 Sides!



25min



2 Servings

Who doesn't love a 2-for-1 deal? Tender potatoes combine with butter for the creamiest mash around, and a sprinkle of fried onions brings delicious texture. Classic green beans get the pesto treatment for quick and easy flavor. Make individually to pair with multiple meals, or whip these up together for a true feast. You provide the main dish and we'll take care of the rest. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>7</sup>
- ½ oz fried onions <sup>6</sup>
- ½ lb green beans
- 2 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter <sup>7</sup>
- olive oil

## TOOLS

- medium pot
- potato masher or fork
- rimmed baking sheet

## ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 640kcal, Fat 44g, Carbs 53g, Protein 13g



### 1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until easily pierced with a knife, about 15 minutes. Reserve ¼ **cup cooking liquid**. Drain and return to pot off heat.

Finely grate **Parmesan**, if necessary.



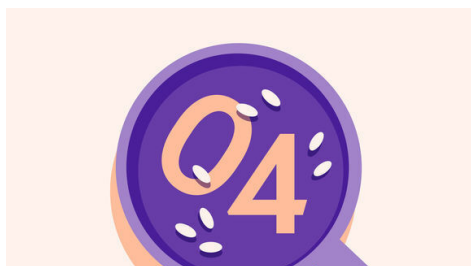
### 2. Mash potatoes

To pot with **potatoes**, add 4 **tablespoons butter** and ½ **teaspoon granulated garlic**; mash with a potato masher or fork until smooth. Sprinkle **Parmesan** over potatoes. Add 2 **tablespoons cooking liquid** (or more, depending on desired consistency), and fold with a spatula to combine. Season with **salt** and **pepper**.



### 3. Finish mashed potatoes

Cover **potatoes** to keep warm or serve immediately with **butter** over top, if desired. Sprinkle with **fried onions** for serving. Enjoy!

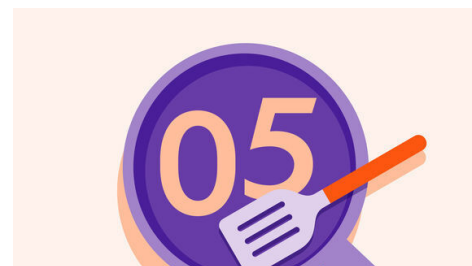


### 4. Bake green beans

Preheat oven to 425°F with a rack in the center position. Trim **green beans**, if desired.

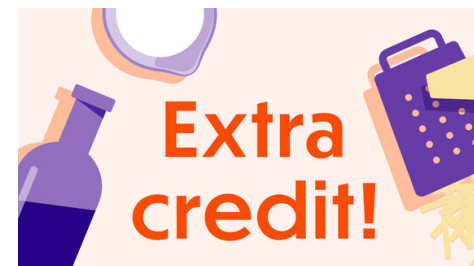
On a rimmed baking sheet, toss green beans with 2 **teaspoons oil**. Season with **salt** and **pepper**, then spread in an even layer.

Bake green beans on center oven rack until tender and browned in spots, 15–17 minutes.



### 5. Finish green beans

Toss **green beans** with **pesto** directly on baking sheet. Transfer to a serving platter. Enjoy!



### 6. Check us out!

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