

# Pesto, Grape Tomato, Corn and Two Bean Salad



## Pairings

Dry unoaked Chardonnay, including examples from Tuscany and Burgundy. New Zealand Sauvignon Blanc and Pinot Gris. Vernaccia and Orvieto.

## Ingredients

2 cups Grape Tomatoes, cut in ½  
2 cups blanched corn  
1 15 oz can black beans  
2 cups green beans, cut in 1 1/2”  
lengths and blanched  
1 large loaf of Artisan bread  
Basil, for garnish  
Parmesan cheese, shredded, for garnish

### **Pesto**

2 cups basil, packed  
1/3 cup olive oil  
5 small cloves garlic  
½ cup pine nuts, toasted  
½ cup shredded parmesan  
½ tsp kosher salt

## Preparation

### **To Make the Pesto:**

1. Place 1 cup basil in food processor with the olive oil.
2. Process for 10 seconds, add the remaining basil and process for 10 seconds.
3. Add the remaining pesto ingredients and process until smooth.
4. Add additional salt or olive oil to desired taste and consistency.

### **To Make the Salad:**

1. Combine tomatoes, corn, black beans, and green beans in a large bowl.
2. Toss with pesto.
3. Season with salt and pepper.
4. Cut the top off of the loaf of bread.
5. Hollow out the loaf and spoon the salad into the bread bowl.
6. Garnish with fresh basil and parmesan cheese
7. Serve & Enjoy!

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