

# Linguine with Pesto and Potatoes

(Serves 4)

## Ingredients

- 2 maris piper or other large potatoes, cut into small cubes
- 4 tbsp olive oil
- 2 cloves garlic, finely chopped
- 1 packet of dried linguine
- salt and pepper
- 150 ml/5¼fl oz vegetable stock
- 1 tbsp mascarpone cheese

### For the pesto:

- 2 bunches of watercress, roughly chopped
- 180g/6¼oz almonds, crushed
- 180g/6¼oz parmesan, grated
- juice of 1 lemon
- 175ml/6¼fl oz olive oil
- salt and pepper

## Method

1. First prepare the pesto. Tip the watercress, almonds, parmesan and lemon juice into a food processor and blitz, gradually pouring in the oil. Tip into a bowl, taste and adjust seasoning. If you do not have a processor or pestle and mortar, simply grind everything in a bowl using the end of a rolling pin.
2. Rinse the potato cubes to get rid of any excess starch. Heat the oil in a frying pan, add the drained cubes and fry until golden brown and crisp. Add the chopped garlic and drain over a bowl to catch any juices.
3. Cook the pasta in a large pan of salted water, drain and return to the pan.
4. Mix the potatoes, pesto, mascarpone and stock in a pan, warm over a gentle heat. Season.
5. Tip over the pasta and mix well. Serve immediately.