

Pesto Pasta

Ingredients- per table

- 250g Pasta
- 1 head of broccoli
- 2 large cloves of garlic
- 2 tbsp pine nuts
- 4tbsp grated parmesan cheese
- 60g fresh basil
- 75ml olive oil

Method

1. Cut broccoli into small florets
2. Fill a large saucepan three quarters full of hot water.
3. Add pasta to pan place on hob .
4. Simmer for 10 mins then add broccoli to pan cook until soft.
5. While pasta is cooking weigh out all ingredients for pesto.
6. Peel garlic and place garlic and pine nuts in the food processor and blend until coarsely chopped.
7. Next add the parmesan and basil, blend again until it looks like a coarse puree.
8. Pour olive oil into the food processor and blend to make a smooth mixture.
9. Drain the pasta and broccoli . Return the pasta and broccoli to the pan and add enough pesto to coat the pasta(you may have some left)
Stir and divide the pasta between 4 bowls.