

Broccoli pesto pasta Recipe

Ingredients

- 400g pasta/spaghetti
- 2 large broccoli, cut into florets
- 1 garlic clove, peeled
- 1 large lemon
- 1/2 tsp dried chilli flakes (optional)
- 5 tbsp olive oil
- 3 tbsp cheese, grated
- 2 1/2 oz fresh basil

Instructions

1. Tip the pasta into a large pan of boiling water and cook according to pack instructions.
2. Bring a smaller pan of water to the boil, add the broccoli and boil for 4 minutes. Drain the broccoli and return it to the pan.
3. Lightly mash the broccoli with a potato masher.
4. Finely grate the garlic and zest the lemon, then mix into the broccoli with the chilli flakes.
5. Cut the lemon in half and keep for later. Drain the pasta and return it to the pan.
6. Stir in the broccoli pesto and squeeze over the juice of 1/2 lemon.
7. Pour in the olive oil, spoon in the grated cheese and toss the pasta well.

