

Broccoli Pesto Pasta



Ingredients

- 1 head of broccoli
 - 400g pasta
 - 1 pepper
 - 1 courgette
- 50g grated cheese
 - 3 tbsp oil
 - 2 tsp lemon juice
- Salt and pepper, to taste

Methods

- 1.** Finely chop the broccoli florets, then cook in a pot of boiling water for about 3 minutes, until crisp-tender.
- 2.** Using a slotted spoon, transfer the broccoli to a large bowl of iced water, then drain on paper towels.
- 3.** Add the pasta to the same pot of boiling water and cook according to the packet instructions, until al dente.
- 4.** While the pasta cooks, stir-fry the pepper and courgette for 5 minutes, then set aside.
- 5.** Transfer the broccoli to a food processor.
- 6.** Add the oil and lemon juice to the food processor. Season with salt and pepper, then blitz until smooth.
- 7.** Drain the pasta, reserving 125ml of the pasta cooking water in a jug, and return the pasta to the pot.
- 8.** Toss the pasta together with the veg and broccoli pesto, adding the reserved pasta cooking water as needed to coat evenly.
- 9.** Stir through the grated cheese.