

Broccoli Pesto Pasta

Ingredients

- 1 head of broccoli
 - 500g pasta
 - 1 sliced pepper
- 1 grated courgette
- 50g grated cheese
 - 3 tbsp oil
- 2 tsp lemon juice
- Salt and pepper, to taste

Methods

- 1.** Finely chop the broccoli florets and cook them in boiling water for about 3 minutes until they are crisp-tender.
- 2.** Using a slotted spoon, transfer the broccoli to a large bowl of iced water and then drain on paper towels.
- 3.** Cook the pasta in the same pot of boiling water according to the packet instructions, until it is al dente.
- 4.** While the pasta is cooking, stir-fry the sliced pepper and grated courgette for 5 minutes, then set them aside.
- 5.** Transfer the drained broccoli to a food processor.
- 6.** Add the oil and lemon juice to the food processor, season with salt and pepper, and 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 with the stir-fried vegetables and broccoli pesto, adding the reserved pasta cooking water as needed to coat evenly.
- 9.** Stir through the grated cheese until well combined.