

## Broccoli Pesto Pasta

*Ideal for a school night and super quick to knock up. Serve with garlic bread if you want to bulk it out a bit.*

### Ingredients

450 g pasta of any variety  
1 head of broccoli, cut into chunks  
30 g fresh basil, leaves and stalks  
50 g grated parmesan  
½ garlic clove, finely grated  
Juice of 1 lemon  
4 tablespoons of olive oil  
Salt and pepper

### Method

Cook the pasta according to the instructions, drain and reserve some of the water. At the same time, steam the broccoli for 10-12 minutes. Once the broccoli is cooked, put in a large bowl and blend with a hand-held blender. Once its reached a paste, add the rest of the ingredients, season, and blend again. If its still a thick paste, then add a bit more olive oil, or some of the water from the pasta and blend again. Once you are happy with the consistency, add to the pasta and mix thoroughly.