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by ewfood

Pasta with Broccoli Pesto

Ingredients

Bunch of broccoli, cut into inch pieces
300g fusilli pasta
5tsp olive oil
15g parmesan, grated
Salt and pepper
1tsp lemon zest, grated
½ garlic clove

Preparation

- 1 In a large pot, cook broccoli until tender for 4 minutes (Salted water).
- 2 Transfer broccoli to a food processor. Set aside.
- 3 Boil the same water and cook pasta until firm. Keep 2 cups pasta water. Set aside.
- 4 In food processor, add parmesan, oil, lemon zest and juice, garlic and parsley. Puree for 2 minutes.
- 5 Transfer pesto to pot with pasta. Make a delicious and creamy sauce by adding pasta water. Stir well with beans and heat over medium. Season the pasta with salt and pepper.

Cooks Note
