

# Rigatoni with broccoli pesto

## Serves 2

This recipe for rigatoni with broccoli pesto is a great twist on a classic pesto and a good way to use up broccoli. What's more, it's vegetarian and ready in just 20 minutes - perfect for midweek. It's a great way to get the kids eating their greens too!



### Ingredients

- **rigatoni (or other pasta)** 150g
- **broccoli** 1 head, floret ends cut off (save the stalk for soup or stock)
- **olive oil**
- **garlic** 1 clove, sliced
- **pine nuts** 1 tbsp
- **parmesan** (or veggie alternative) 50g, finely grated

### Method

- **STEP 1** - Cook the pasta. Boil the broccoli for 1-2 minutes then drain well and pulse in a food processor or finely chop.
- **STEP 2** - Heat 2 tbsp olive oil in a pan and cook the garlic and pine nuts for a few minutes. Tip in the broccoli and warm through, then add the drained pasta, a splash of the cooking water and toss. Add the parmesan and toss again. Serve with extra parmesan, if you like.

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