



PESTO PASTA



Equipment – Medium sized saucepan, colander, chopping board, grater, measuring spoons

Ingredients

60g shaped pasta
1 small clove garlic
1 teaspoon green pesto
Parmesan cheese
Broccoli
Chilli flakes
1 dessertspoon Olive oil

Method

- 1 Half fill a saucepan with water, add a good pinch of salt and bring to a ROLLING BOIL.
- 2 Put the pasta into the boiling water, WAIT for it to come back to the boil, time the pasta to cook for 6 minutes.
- 3 Cut the broccoli into small florets. Chop the garlic finely
- 4 Grate the Parmesan cheese.
- 5 When the pasta had cooked for 6 minutes add the broccoli and garlic; time for a further 4 minutes.
- 6 Take the saucepan off the heat, drain the pasta and broccoli through a colander.
- 7 Tip back into the saucepan.
- 8 Add a teaspoon of pesto, the olive oil and chilli flakes. Stir well.
- 9 Taste then season with salt and pepper.
- 10 Tip into a container.