



Pesto and Broccoli Pasta

with Rocket and Almonds



20-30min



2 Portions

Peppery rocket, tender broccoli and plump, sweet raisins add layers of flavour and texture to everyone's favourite combination; pasta and pesto (or red pesto in this case). We've used rustic casarecce pasta to give a warm salad feel that's perfect for cooler, darker nights. The best part? You'll have this speedy dish on the table in no time at all.

What we send

- lemon
- dried raisins
- long red chilli
- broccoli
- red pesto ^{7,15}
- casarecce pasta ¹
- parmesan ⁷
- slivered almonds ¹⁵
- rocket leaves

What you'll require

- boiling water
- olive oil
- sea salt and pepper

Utensils

- colander
- fine grater
- large deep frypan or saucepan with lid
- medium saucepan
- slotted spoon

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Add chilli to suit your heat preference. Alternatively, omit it when cooking and serve the chilli at the table.

Allergens

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

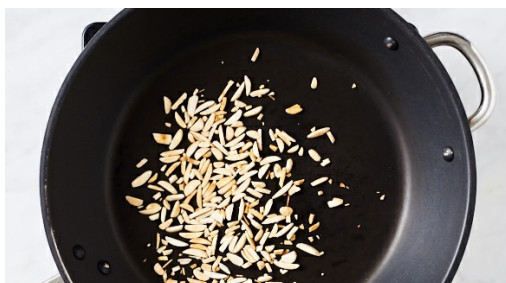
Nutrition per serving

Energy 935kcal, Fat 45.2g, Carbs 91.7g, Proteins 32.2g



1. Prepare ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Trim the **broccoli** stem, then coarsely chop. Cut the broccoli head into small florets. Finely chop the **chilli**, removing the seeds if less heat is desired. Finely grate the zest of **half the lemon**, then juice the half. Cut the remaining half into wedges.



4. Toast almonds

Meanwhile, put the **almonds** in a cold large deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 8-10 mins until al dente. Reserve **1 ½ tbs cooking water**, then drain the pasta.



5. Cook broccoli

Heat **1 tbs olive oil** in the pan over medium-high heat. Add the **broccoli, chilli** (see cooking tip), **lemon zest** and **raisin liquid**. Cover and cook, tossing the pan frequently, for 3-5 mins until the broccoli is tender. Meanwhile, finely grate the **parmesan**.



3. Soak raisins

While the pasta is cooking, put the **raisins** in a heatproof bowl, pour over **2 tbs boiling water** and soak for 5 mins or until slightly swollen. Remove the raisins with a slotted spoon, reserving the soaking liquid and raisins separately.



6. Get ready to serve

Add the **pesto, reserved cooking water, lemon juice, raisins** and **pasta** to the pan and cook for 2-3 mins until heated through. Stir in the **rocket** and **two-thirds of the parmesan**. Taste, then season with **salt and pepper**. Divide the **pasta** among bowls. Scatter over the **almonds** and **remaining parmesan**. Serve with the **lemon wedges**.