

# DINNERLY



⚡ FAST

## Rocket and Pesto Pasta with Broccoli and Raisins

 20-30 minutes  2 Servings

Inject some sunshine into autumn. Toss some oh so good-for-you broccoli, rocket, intense red pesto and sweet raisins through chewy casarecce pasta - smiles guaranteed.

## WHAT WE SEND

- 1 lemon
- 20g dried raisins
- 70g rocket leaves
- 1 head broccoli
- 75g red pesto <sup>7,15</sup>
- 200g casarecce pasta <sup>1</sup>
- 50g parmesan <sup>7</sup>

## WHAT YOU NEED

- boiling water
- olive oil

## TOOLS

- fine grater
- large frypan
- medium saucepan

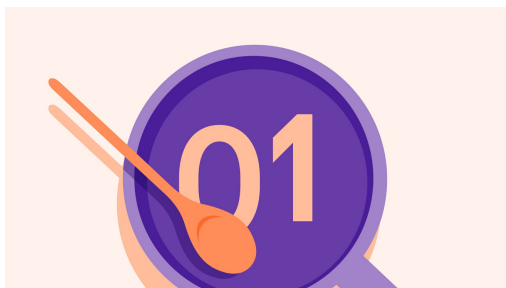
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

## NUTRITION PER SERVING

Energy 825kcal, Fat 39.6g, Carbs 79.3g, Proteins 30.5g



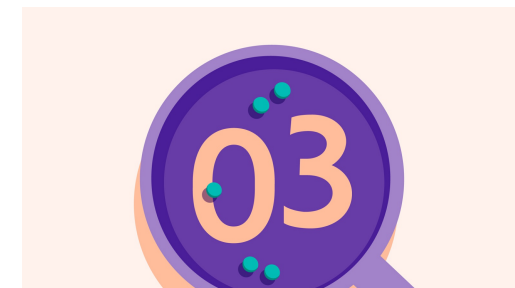
### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely grate the zest of **half the lemon**, then juice the half (the remaining lemon won't be used in this dish). Cut the **broccoli** head into small florets, then coarsely chop the stem. Finely grate the **parmesan**. Finely chop the **raisins**.



### 2. Soak raisins

Put the **raisins** in a bowl. Pour over **60ml (¼ cup) boiling water** and soak for 5 mins. Remove the raisins, reserving the soaking liquid and raisins separately.



### 3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Reserve **1½ tbs cooking water**, then drain the pasta (see Kitchen Hack).



### 4. Cook broccoli

Heat **1 tbs olive oil** in a large frypan over medium-high heat. Add the **broccoli**, **lemon zest** and **raisin liquid**. Cover and cook, tossing the pan frequently, for 5 mins or until tender. Stir in the **pasta**, **reserved cooking water**, **pesto**, **raisins**, **three-quarters of the lemon juice** and **two-thirds of the parmesan** and cook for 2-3 mins until warmed through.



### 5. Serve up

Season the **pasta mixture** with **salt and pepper**, stir in **half the rocket**, then remove from the heat. Toss the **remaining rocket** with the **remaining lemon juice** in a bowl. Divide the **pasta** among bowls, scatter over the **remaining parmesan** and serve with the **rocket salad**.



### 6. Kitchen hack

Using reserved pasta cooking water in pasta sauces is a traditional Italian method. The starchy cooking water helps to loosen and thicken the sauce, with silky results.