

DINNERLY



Rocket and Pesto Pasta with Broccoli and Raisins

 20-30 minutes  4 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
- 100g parmesan ⁷
- 140g rocket leaves
- 150g red pesto ^{7,15}
- 2 heads broccoli
- 40g dried raisins
- 2 x 200g casarecce pasta ¹

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.

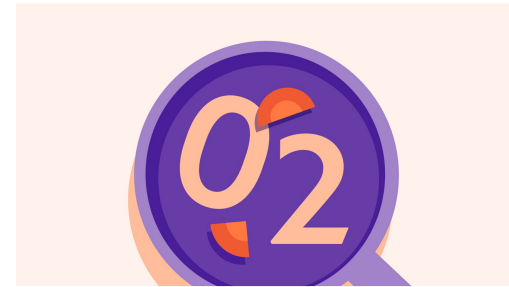
NUTRITION PER SERVING

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



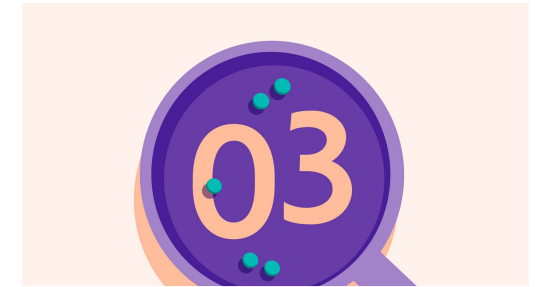
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely grate the **lemon** zest, then juice. Cut the **broccoli** heads into small florets, then coarsely chop the stems. Finely grate the **parmesan**. Finely chop the **raisins**.



2. Soak raisins

Put the **raisins** in a bowl. Pour over **125ml (½ cup) boiling water** and soak for 5 mins. Remove the raisins, reserving the soaking liquid and raisins separately.



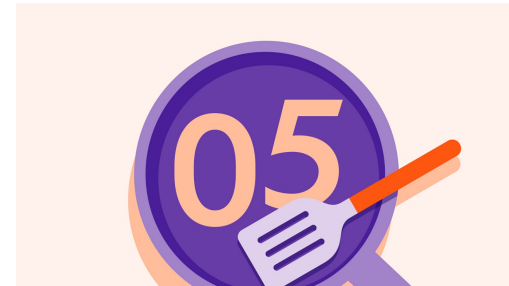
3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Reserve **3 tbs cooking water**, then drain the pasta (see Kitchen Hack).



4. Cook broccoli

Heat **2 tbs olive oil** in a large deep 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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from at least **80%**
Australian ingredients