

# RIGATONI WITH BROCCOLI PESTO

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Serves 2

## INGREDIENTS:

150g Rigatoni

1 Head Broccoli (Cut off the floret ends)

Olive Oil

1 Clove Garlic

1 Tbsp Pine Nuts (Sunflower seeds also work well)

50g Finely Grated Parmesan

## DIRECTIONS

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Cook the pasta per the cooking instructions and then drain off, reserving a small amount of the cooking water.

While you are cooking the pasta, boil the broccoli for 2 minutes then drain off the water.

You can either finely chop the broccoli or pulse it in a food processor.

Heat 2 tbsp olive oil in a frying pan and heat the garlic and the pine nuts (or sunflower seeds) for a minute or so, taking care not to burn them.

Add the broccoli to the pan to warm through.

Add the drained pasta to the pan with a splash of the reserved water and toss through.

Add the parmesan and toss again.

Serve and enjoy!