



SPELT PASTA WITH BROCCOLI PESTO

Prep: 30mins – Serves 4 – Easy

250g dried spelt fusilli
1 medium head of broccoli (550g)
1 garlic clove
60g walnuts
30g parmesan + extra for serving
2 handfuls of basil
½ tsp salt
juice of ½ lemon
80ml olive oil
pepper

1. Cut the broccoli into small florets and cook in salted, boiling water for 5 minutes. Drain and put into a blender.
2. Fill the saucepan that you cooked the broccoli in with boiling, salted water and cook the spelt fusilli for 12 minutes until al dente.
3. Meanwhile, peel the garlic clove and add to the blender, together with the walnuts, parmesan, basil and salt. Blend into a smooth pesto, adding the olive oil and lemon juice while pulsing. Add another 50ml cooking water from the boiling pasta pot and blend again.
4. Drain the pasta and put back into the saucepan together with the pesto, mix and adjust the seasoning if needed.
5. Serve each portion with freshly grated parmesan.

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