



Pea Pesto Pasta

Serves 4
1 bite per portion

If you are looking for a vegetarian option that has you licking the plate, you're welcome! You're gonna love this one

Ingredients

- 240g pasta of your choice
- 400 g of frozen peas
- 50g pine nuts
- 2 garlic cloves
- Large bunch of fresh basil leaves
- 60g parmesan (grated)
- Zest and juice of 1 lemon
- bunch of asparagus, trimmed
- Salt and pepper

Method

Cook the pasta as per the packet instructions. We used Tagliatelle. Towards the end of the cooking time add a handful of frozen peas and some asparagus.

To make the pesto, combine 300g of the peas, 40g of the pine nuts, the garlic, basil, 40g Parmesan and the zest and juice of a lemon.

In a large frying pan, sprayed with oil. Gently cook the pesto for 5 minutes, Add the drained pasta, reserved peas and asparagus and then 2 large ladles of the cooking water. The cooking water has starch from the pasta which will give a creamy silky smooth sauce.

To serve, add a final dusting of parmesan and some toasted pinenuts (reserved from earlier)