



SPAGHETTI BROAD BEAN PESTO



INGREDIENTS

10 TASTINGS

- 250g dried spaghetti
- 150g broad beans podded (approx. 15 pods)
- ¼ bunch of mint, plus a little extra for garnishing
- ¼ bunch of parsley
- 20g feta
- 1 garlic clove
- Juice of half small lemon
- 2 tbsp olive oil
- Salt & pepper, to taste

EQUIPMENT

- Food processor
- 2 medium saucepans
- Colander
- Juicer

TABLE PREPARATION

- Bowls
- Forks
- Cups
- Large serving bowl
- Serving utensils
- Water carafe

INSTRUCTIONS

1. Fill two medium saucepans with water and bring to boil.
2. Cook the podded beans in the boiling water for 5 mins, until just tender.
3. Meanwhile, cook pasta in salted boiling water until al dente. Drain, return to saucepan and lightly drizzle with olive oil and set aside.
4. Pour cooked broad beans into colander, drain and refresh them under cold running water.
5. Peel broad beans and discard the skins.
6. In a food processor, whiz broad beans, garlic, mint, parsley and lemon juice. Add oil, feta and pulse to combine. Season with salt and pepper.
7. Toss the drained pasta and the broad bean pesto together in the pot. Add a drizzle more of olive oil if required.
8. Divide among serving bowls and garnish with extra mint leaves.

FROM THE GARDEN

- Broad Beans, Mint, Parsley