

More than 1 hour

Serves 8

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Ingredients:

- $\frac{3}{4}$ head broccoli, broken into florets
- 2 cloves garlic, crushed
- Juice (30ml) and grated peel of $\frac{1}{2}$ lemon
- 1 $\frac{1}{2}$ discs (about 90g) feta
- $\frac{1}{4}$ cup (60ml) olive oil
- Salt and milled pepper
- 1 packet (500g) penne, cooked according to packet instructions
- Handful fresh basil, for serving (optional)

Method:

1. Bring a pot of salted water to the boil.
2. Cook broccoli for about 5 minutes or until tender, then drain and refresh in iced water.
3. Blitz $\frac{2}{3}$ broccoli with garlic, lemon juice and peel, 1 disc feta and olive oil until smooth to create a pesto.
4. Season well.
5. Stir pesto through cooked pasta until well coated.
6. Serve topped with remaining broccoli florets and crumbled feta, and garnish with basil just before serving, if you like.