More than 1 hour Serves 8 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- <sup>3</sup>⁄<sub>4</sub> head broccoli, broken into florets
- 2 cloves garlic, crushed
- Juice (30ml) and grated peel of  $\frac{1}{2}$  lemon
- 1 <sup>1</sup>/<sub>2</sub> discs (about 90g) feta
- <sup>1</sup>/<sub>4</sub> 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 <sup>2</sup>/<sub>3</sub> 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.