



## Broccoli Pesto Pasta

Yields: 5 servings

Prep time: 10 min

Cook time: 15 min

### INGREDIENTS:

- 1 package of 12 oz. rotini pasta
  - \* can be substituted with other pastas
- 12 oz. frozen broccoli
- 2 teaspoon of salt
- 1 cup of jarred pesto
- 2 tablespoons of olive oil
- 3 tablespoons of minced garlic
- 1½ cups of fresh basil leaves (chopped)
- Zest of 1 large lemon
- ½ cup of sliced almonds (for topping)

### TOOLS:

- [Chantal ID 21 Steel Saucepan with Pour Spout & Strainer \(2.5 Qt.\)](#)
- [Chantal ID 21 Steel Saucepan with Lid \(2 Qt.\)](#)
- Blender





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### PROCESS:

1. Chop basil, mince 3 tablespoons of garlic, and zest the lemon. Add 2 tablespoons of olive oil to 2 quarts of water in the 2.5 Qt. Saucepan. Bring to a boil.
2. Add in the pasta and cook for 15 minutes, or until tender. Drain and set aside. Reserve  $\frac{1}{2}$  cup of this water.
3. Add broccoli and 1 cup of water to the 2 Qt. saucepan. Cover and cook for 8 minutes. Stir in the garlic.
4. Add the broccoli garlic mixture, basil, pesto, lemon zest and salt to the blender. Purée until smooth.
5. Add the broccoli pesto to the pasta and toss. If it is dry, add some of the reserved pasta water 2 tablespoons at a time.
6. Top with sliced almonds and serve

**Enjoy!**