

Pea Pesto

- 100g frozen peas
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- 2 large cloves of garlic
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- 50g kale
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- 50g spinach
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- 1 tbsp. capers
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- 80g cashew nuts
-
- handful of basil leaves
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- 60g grated parmesan
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- 1 lime
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- 3 tbsp. extra virgin olive oil
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- S&P
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- 1/4 tsp chilli flakes (optional)

Simply place all the ingredients into a blender or smoothie maker and blend until smooth and creamy.

Taste for seasoning, then use in pasta, risottos, salads or even spread onto rye crackers.

To make with spaghetti, add a couple of heaped spoonfuls of pesto to a pan and warm gently. Add some of the hot pasta water to create a creamy sauce, then stir through the cooked al dente spaghetti.