

Creamy Green Vegetable Pesto Pasta

- 100g spinach
- 100g broad beans, I used frozen
- 100g broccoli stems
- 50g fresh mixed herbs, I used parsley, marjoram and basil
- 50g parmesan
- 2 cloves of garlic, peeled
- juice of half a lime
- 1 tbsp extra virgin olive oil
- 400g pasta of your choice
- sea salt
- cracked black pepper
- 1/4 tsp optional chilli powder

Cook the pasta of your choice and set aside, reserving approximately 100ml of the pasta water.

Steam the spinach and broccoli over the broad beans, which you can boil in water.

Place these into a blender with the herbs, parmesan, garlic, lime juice, chilli powder if using and a teaspoon of salt and pepper.

Blend into a smooth pesto paste.

Mix with the pasta and approx 100ml of the reserved pasta water.

Serve with extra basil leaves, grated parmesan and a drizzle of extra virgin olive oil.