

Rocket pesto linguine



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Preparation: about 20 mins **Cooking:** about 12 mins **Serves:** 4

Ingredients:

Rocket pesto

1/3 cup blanched almonds
1 garlic clove, peeled
100g rocket leaves (approx. 1 bunch), trimmed
1/4 cup extra virgin olive oil
1/4 cup finely grated parmesan
salt and ground black pepper

400g dried linguine or spaghetti pasta
150g small black olives
50g rocket leaves (extra), trimmed
100g parmesan cheese, shaved

Method:

1. To make rocket pesto, place almonds and garlic into the bowl of a food processor. Process until coarsely chopped. Add rocket and process drizzling oil through the feed tube until mixture is smooth. Add parmesan and season with salt and pepper to taste. Process until just combined.
2. Cook pasta in a large saucepan of boiling water, following packet directions, until al dente. Drain pasta and return to the saucepan.
3. Add rocket pesto to taste* and olives to the cooked pasta and toss to combine over low heat. Arrange pasta on serving plates. Top with rocket leaves and parmesan. Season with pepper to taste and serve.

**Any remaining pesto can be stored in an airtight container in the fridge for up to 2 weeks.*



Rocket:

- Like its relatives, the Brassica group of vegetables (cabbage, cauliflower), rocket is high in antioxidants which help protect the body's health.
- Supplies vitamins C and E – both important for keeping blood vessels healthy and also iron, which helps make red blood cells.