



BROCCOLI PESTO & CHORIZO PENNE

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Preparation 20 mins | Cooking 20 mins | Serves 4-6

For kids who enjoy a spicy flavour, add a sprinkling of red chilli flakes to the pasta just before serving.

400g penne pasta
250g chorizo sausages, finely diced
Grated parmesan, to serve

Broccoli pesto:

400g broccoli, trimmed and cut into small florets
1/3 cup pine nuts
1 garlic clove, crushed
2 tbs lemon juice
2/3 cup light flavoured extra virgin olive oil
1/2 cup finely grated parmesan

STEP 1 To make broccoli pesto, place broccoli, pine nuts, garlic and lemon juice into a food processor. Process until evenly chopped. Season with salt and pepper. Gradually add the oil, processing until finely chopped. Set aside.

STEP 2 Cook penne in a large saucepan of salted water, following packet directions.

STEP 3 While pasta is cooking, fry off the chorizo in a small frying pan over medium heat until crispy at the edges.

STEP 4 Drain penne, reserving 1/3 cup of the cooking water. Return penne to the pan. Add cooking water and broccoli pesto. Toss over low heat until well combined. Toss through chorizo. Spoon into serving bowls. Sprinkle with extra parmesan and serve.