

Rocket pesto linguine



Rocket pesto linguine

Preparation 15 mins | Cooking 12 mins | Serves 4

Rocket pesto:

- ½ cup blanched almonds
- 1 garlic clove, peeled
- 75g rocket leaves
- 25g baby spinach leaves
- ⅓ cup extra virgin olive oil
- ¼ cup grated parmesan

400g dried linguine pasta

Rocket leaves and grated parmesan, to serve

STEP 1 To make the rocket pesto, place almonds and garlic into a food processor. Process until coarsely chopped. Add rocket and spinach. Process, drizzling the oil through the feed tube until mixture is smooth. Stir through parmesan. Season with salt and pepper to taste. Set aside.

STEP 2 Cook pasta in a large saucepan of boiling water, following packet directions, until al dente. Drain pasta and return to the saucepan.

STEP 3 Add rocket pesto to the pasta. Toss over low heat until combined. Spoon pasta onto serving plates. Top with rocket leaves and grated parmesan and serve.

Good for you... **ROCKET**

A source of vitamin C, folate, vitamin K and beta carotene which the body converts to vitamin A. Vitamin C contributes to collagen formation which is important in bones, teeth, gums and the skin. Folate is one of the B vitamins that is needed for formation of blood cells and normal cell division while vitamin K is needed for normal blood coagulation after an injury.

