



FEBRUARY 2024

vegetarian pesto pasta primavera

Serving suggestion: 4 people

Preparation time: 25-30 minutes

Ingredients

- 400g of your favourite pasta
- 1 cup cherry tomatoes, halved
- 1 zucchini, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1 cup broccoli florets
- 1/2 cup black olives, sliced
- 1/3 cup pine nuts, toasted
- 1/2 cup grated Parmesan cheese
- 1/2 cup fresh basil leaves, chopped
- 2 cloves garlic, minced
- 1/2 cup extra virgin olive oil
- Salt and black pepper, to taste
- Juice of 1 lemon
- Optional: 2/3 cup Rozas Traditional Pesto*

Method

Begin by cooking 400g of your preferred pasta until al dente, then drain and set aside.

In a large pot of boiling water, blanch 1 cup of broccoli florets until tender, about 2-3 minutes. After draining, set them aside.

In a spacious mixing bowl, combine the cooked pasta, halved cherry tomatoes, thinly sliced zucchini, yellow bell pepper, black olives, and toasted pine nuts.

For the pesto dressing, whisk together 2 cloves of minced garlic, 1/2 cup of extra virgin olive oil, 1/2 cup of grated Parmesan cheese, and a 1/2 cup of chopped fresh basil. Season with salt and black pepper to taste. Optionally, you can use 2/3 cup of Rozas Traditional Pesto at this stage, adjusting the salt and pepper accordingly.

Pour the pesto over the pasta and vegetables, tossing everything until well coated. Squeeze the juice of one lemon over the mixture for a refreshing citrus kick.

Serve and enjoy!

