

Cherry Tomato & Broccoli Farfalle with Traditional Pesto

Put your best-o foot forward with this gorgeous pesto. We've livened up a classic pasta dish with balsamic-roasted tomatoes, tender broccoli, and crunchy walnuts. You're going to impress even your toughest critic with this flavoursome offering – it even comes with its own bow ties to dress up the occasion.



Prep: 10 mins Cook: 25 mins Total: 35 mins



level 1



high fibre



sodium

Pantry Items





Balsamic Vinegar

Olive Oil



Cherry Tomatoes



Farfalle Pasta









Lemon







Walnuts

2P	4P	Ingredients	
1 punnet	2 punnets	cherry tomatoes, halved	
1 tbs	2 tbs	balsamic vinegar *	
2 tbs	4 tbs	olive oil *	
200 g	400 g	farfalle pasta	
1 head	2 heads	broccoli, roughly chopped	
2 tbs	4 tbs	traditional pesto (recommended amount)	
1/2	1	lemon, juiced	#
½ block	1 block	Parmesan cheese, finely grated	
1/4 cup	½ cup	walnuts, roughly chopped	

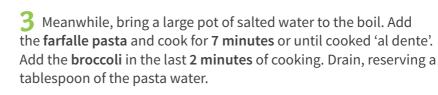
		Ingredient features in another recipe			
	* Pantry Iter	* Pantry Items			
	Pre-prepar	ation			
7					
	Nutrition per	Nutrition per serve			
€	Energy	3150	Kj		
	Protein	25.3	g		
	Fat, total	37.2	g		
	-saturated	5.9	g		
	Carbohydrate	75.1	g		
	-sugars	4.2	g		

Sodium



You will need: chef's knife, chopping board, fine grater, oven tray lined with baking paper, large pot and a colander.

- 1 Preheat the oven to 200°C/180°C fan-forced.
- 2 Toss the cherry tomatoes in the balsamic vinegar and the olive oil and place on the prepared oven tray. Season with salt and pepper. Cook in the oven for 20 minutes or until blistered.



- 4 Combine the pasta, reserved pasta water, **traditional pesto**, broccoli and roasted tomatoes. Dress with extra olive oil and the **lemon juice**.
- 5 Divide between serving bowls and garnish with the **Parmesan** cheese and crunchy walnuts.







Did you know? Walnuts date back to 10,000 BC, making them the oldest known tree food!