

# Easy Green Vegetable and Basil Pesto Recipe

(Dinner for the whole family in 10 minutes)

Time: 5 minutes

Yield: 4 toddler serves or 2 adult and 1 toddler serve

## Ingredients

2 big handfuls fresh, yummy basil

1 handful or rocket or baby spinach

50g good quality parmesan

30g nuts - pine nuts, almonds and walnuts work for me

1 clove garlic

Small handful of choice of veg - sugar snap peas, broccoli, zucchini combo

90ml good olive oil

Penne to serve

## Method

1. Place all ingredients into a mini food processor, or a blender or container to blitz with hand held KitchenWizz wand thing.
2. Blitz it until a paste forms. You want it to be luscious, not gluggy, so add a little water, if needed, until it's like a thick sauce.
3. Meanwhile, boil your pasta.
4. At the last minute, I also throw into my pasta water some cubed carrots and cauliflower as this gets devoured when smothered in pesto.
5. Drain pasta, add a couple of spoons of pesto and serve. You can also add tinned tuna, cooked chicken, cherry tomatoes or whatever you have for variety on the theme.