

ST PATRICK'S DAY 17TH MARCH

INGREDIENTS

13644	La Espanola refined olive oil tin	15ml
	Farmstead chicken breast 150-180g	700g
01623	Diced onions	25g
01456	Everyday Favourites garlic purée	20g
	Gold potatoes, cubed	200g
	Frozen peas and carrots	200g
01587	Everyday Favourites salted butter	60g
	All-purpose flour	50g
	Chicken broth	500ml
60749	Everyday Favourites white bread & roll mix	1

METHOD

- 1 Boil the frozen peas for 2-3mins until cooked. Drain the peas, rinse with cold water, then pat dry with kitchen roll or a tea towel
- 2 Toast the pine nuts in a dry frying pan until they start to colour slightly
- 3 Finely chop the garlic cloves and coarsely grate the Parmesan, then add both to a food processor with the toasted pine nuts, mint, olive oil, and cooked peas. Season with salt and pepper, and then give it a short blitz so that the mix retains a rough texture
- 4 Cook the tagliatelle for 8-10 minutes until al dente. Drain the pasta but keep some of the starchy water
- 5 To serve, mix the pea pesto with the tagliatelle, and add two table spoons of pasta water to loosen it up. Serve in pasta bowls, with a final drizzle of olive oil, a sprinkle of mint and extra Parmesan shavings

PEA PESTO PASTA



ON THE MENU TODAY!
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