

## **INGREDIENTS**

13644 La Espanola refined olive oil tin 15<sub>m</sub>l Farmstead chicken breast 700g 150-180g 01623 **Diced onions** 25g **Everyday Favourites garlic** 01456 20a purée Gold potatoes, cubed 200g Frozen peas and carrots 200g **Everyday Favourites salted** 01587 60g butter All-purpose flour 50g Chicken broth 500ml

**Everyday Favourites white** 

bread & roll mix

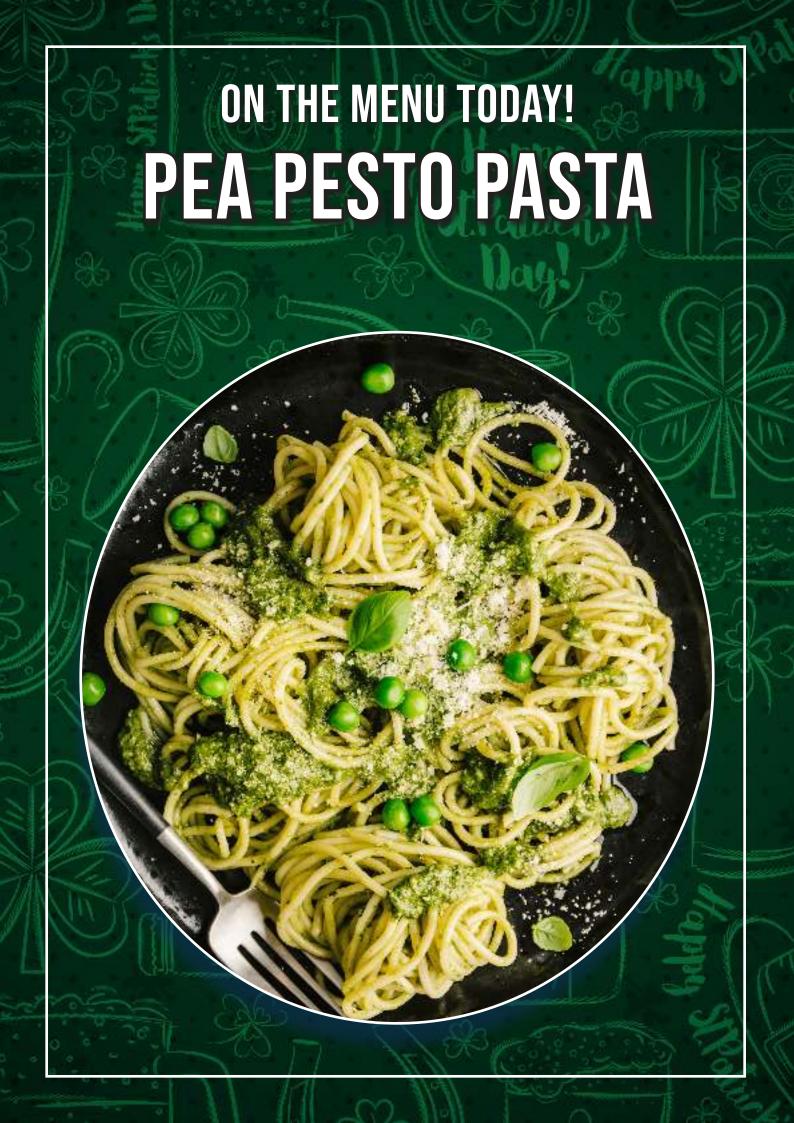
PEA Pesto pasta

## METHOD

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- 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
- 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



## ST PATRICK'S DAY 17TH MARCH