

Beetroot Pasta

Serves 4 Cook: 10 Minutes Prep: 15 Minutes

Ingredients

300 Grams Spaghetti

30 Grams Pine Nuts

2 Garlic Clove Thinly Sliced

180 Grams Tenderstem Broccoli

75 Grams Feta Cheese

250 Grams cooked beetroot, diced

Directions

1. Cook the spaghetti according to the pack instructions, and add any juices from the pack of beetroot to the pan.
2. During the last 5 minutes of cooking, add the broccoli to the pan. Once both spaghetti and broccoli are cooked, drain, and set aside.
3. In a hot dry frying pan, toast the pine nuts for 2-3 Minutes until slightly brown, and set aside.
4. In the same pan, heat the oil over a medium heat.
5. Add the beetroot and garlic then cook for 3-4 mins, until heated through.
6. Once cooked, into the same pan add the pasta and broccoli, tossing well to combine.
7. Finally add the pine nuts to the pan and scatter with the Feta – and serve immediately.