



# Roasted Garlic & Broccoli Orecchiette

## INGREDIENTS

- 500g orecchiette pasta
- 1 whole garlic bulb
- 3 cups broccoli roughly chopped
- juice of 1 lemon
- 1/4 cup pine nuts
- 1/3 cup EVOO
- 1/2 cup grated parmesan cheese
- 1/4 cup roughly chopped flat leaf parsley
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

## INSTRUCTIONS:

1. Pre heat oven at 200C fan forced. Slice tip of whole garlic bulb and place in some foil, drizzle some EVOO and fold foil over so that the whole garlic is covered. Place on a baking tray and bake for approximately 45minutes, or until garlic is soft.
2. Bring a large pot of water to boil and blanch broccoli for 10minutes or until soft, strain broccoli but keep the water to cook your pasta aside. Place broccoli in a food processor with lemon juice, pine nuts, parmesan, EVOO, parsley and garlic that you have oozed out of the peel. Process until smooth.
3. Cook pasta in the same pot of water you blanched the broccoli in as per packet instructions. Strain and fold through sauce.
4. Serve with extra grated parmesan and toasted pine nuts if you desire.

## NOTE:

- You can also make this sauce ahead of time and keep in an airtight container/jar the freezer to have on stand by for those busy weeknights.