**Broad Bean Pasta with Spring Garden Pesto**

Ingredients

* 2 handfuls of broad beans

Spring Garden Pesto

* 1 bunch of green herbs (parsley here)
* 2 cloves of garlic
* rind of a lemon
* pinch of salt
* ½ cup grated parmesan
* ½ cup pumpkin seeds, lightly toasted

Pasta to be made by the other group!

**Method**

Shell the beans from their pods. Get the kids to do it if possible. Marvel at the cosy doona lining before the pods go in the compost or worm farm.

Meanwhile whip up a simple pesto with any spring greens you like. We will use parsley, you could add some rocket.

The basic idea is this: pound your bunch of herbs together with a food processor or mortar and pestle along with a clove of garlic, a good pinch of salt, lemon rind, grated parmesan and a few pumpkin seeds (or pine nuts) that you’ve lightly toasted in a pan.

Keep it all loose with a good dash of olive oil until you get a nice green paste. Adjust the oil / cheese / seasoning ratio until you’re happy with the flavour and consider a dash of the lemon’s juice as well. Pesto, done!

Cook up the pasta. Steam the broad beans over the pasta water.

If the other group is making pasta, blanch in a separate pot until they’re soft and just changing to a brighter green. Only a minute or two perhaps. Drain off most of the pasta water and tip in the beans. \*You can also remove the outer layer from any large older beans, they can get quite thick but it’s totally up to you and your patience levels.

Combine it all with a big dollop of pesto in the bowl. Perhaps another round of parmesan on top and an extra drizzle of olive oil if it needs it.

ENJOY!