broad bean pesto

*Ingredients*

6 Broad bean tips, about 20cm long, wash well

4 garlic cloves, if large use just 3

1/3 cup olive oil, plus a little if mixture is dry

½ tsp salt

1Tbsp white wine vinegar

10 twists of cracked black pepper

1/3 cup parsley, picked and washed

1/3 cup sunflower seeds

1/3 cup feta, crumbled for topping

METHOD

Put all ingredients (apart from feta) into a food processor

Blitz until smooth, scrape down sides as you blend

Taste for saltiness and add more if necessary

Pour into a bowl and add to pasta, sprinkle feta across the dish and serve.

\*Extra step: if you have extra broad bean tips you can tear them up and stir them through the cooked pasta. Add a splash of Extra-virgin olive oil as you stir it through if it doesn’t look ‘saucey’. Remember the feta will add saltiness.